

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 82

JANUARY 11, 1930

Number 2

Reference Dept.
7th FLOOR

ARBOGAST & BASTIAN COMPANY

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

MEAT PACKERS AND PROVISION DEALERS

ALLENTOWN, PA. January 2, 1930

Automatic Linker, Inc.,
125 West 45th Street,
New York City.

Gentlemen:-

We have been using the Automatic Linking Machine for the past four months without interruption from mechanical defects and well pleased with the resulting labor saving and improvement of product.

Will be pleased to recommend the machine to any prospective buyers.

Yours truly,
Arbogast & Bastian Co.

C. M. Smith

Continuing to Keep Good Company in 1930

AUTOMATIC LINKER, INC.

125 West 45th Street, New York, N.Y.

PHONE: BRYANT 9048



FACTORY: NEWARK, N.J.

"Our Customers Are Our Best Salesmen"

LOUIS MEYER of Brooklyn, N. Y.

(now part of Stahl-Meyer, Inc.)

—famous for many years as a
manufacturer of quality sausage—

Just Installed Another Latest Model

“BUFFALO” Self-Emptying Silent Cutter

THIS is the second cutter of this kind Mr. Meyer has purchased! When such prominent, successful business men in the industry buy one, and then a second machine, there must be some reason for it.

Write us and we will tell you

JOHN E. SMITH'S SONS CO., Buffalo, N. Y., U. S. A.

Branches: Chicago, Ill.; London, Eng.; Melbourne, Australia



Patented

H. P. S. NEWS

C. CARR SHERMAN, Editor

Vol. I

January 11, 1930

No. 2

Al. Roth of Krey Packing Co. Tells This One

"I'm getting up a little poker game," invited the friend. "Would you like to join us?"

"Sir, I do not play poker."

"I'm sorry. I was under the impression that you did."

"I was once under that impression myself, sir."

Heartless, Huh? Don't You Believe It!

Colonel Theodore Roosevelt, Governor General of Porto Rico, appealed for aid on behalf of the sick and starving people of that country.

Almost immediately, three of the great packers responded and on January 6, a carload of 25,000 pounds of meat was shipped to Porto Rico.

There was a time when great packing companies did not have the good will of a number of people, but that attitude has undergone a great change. It should. If their good works were as widely heralded as whatever mistakes they made, erroneous impressions would have never been created.

The Porto Rico shipment was contributed by F. Edson White, President of Armour and Company; Louis F. Swift, President of Swift & Company; and Thomas E. Wilson, President of Wilson & Co.

The Trend to H. P. S. Oiled White Loin Paper

The pronounced trend toward H. P. S. Oiled White Loin Paper is due to these highly important reasons:

H. P. S. Oiled White Loin Paper permits fresh meats to "breathe" through the paper. This is vital. Loins wrapped in it do not sweat, resulting in less shrinkage, brighter color and fresher looking meat.

H. P. S. Oiled White Loin Paper is taking the place of H. P. S. Packers Oiled Manila, the only other paper which protects the meat equally well, because of its snow-white appearance.

H. P. S. Oiled White Loin Paper is a uniform-quality paper and H. P. S. prices make it profitable for you to use it.

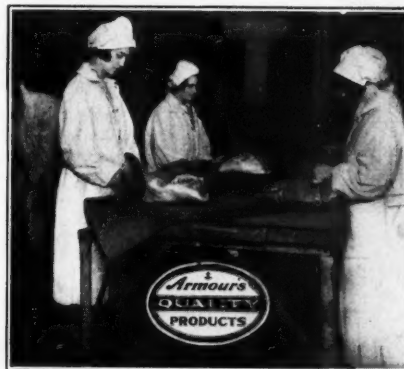
Samples of H. P. S. Oiled White Loin Paper gladly furnished on request.

Jack had just been informed by his gov'nor that he was spending twice as much money at college as he should.

"Son," remarked the gov, "I know you're spending it on whiskey and women. I don't mind your fooling with one of these, but you can't keep up the pace with both. You've got to cut one of them out absolutely."

"All right, Dad, I'm willing. Which one would you advise my cutting out?"

The old man thought in silence for a moment, and then he answered, "Son, you can drink all the whiskey you want when you get old."



Protected with H. P. S. Freezerwrap!

IN THE great packing plant of Armour and Company, meats going into the freezer, particularly hams and bellies, are insured against freezer burns—they're amply protected with H. P. S. Freezerwrap, as shown by the picture above.

Other leading packers, too, insist on this protection for their meats.

H. P. S. Freezerwrap has been especially developed to give the utmost protection to meats in the freezer. It is a tough sheet and as nearly air tight as it's possible to make it.

We'd like to tell you the full story of H. P. S. Freezerwrap—show you how economical it is—and send you samples of the paper cut to your size so that you may make practical tests. May we?

H. P. Smith Paper Company

1130 West 37th Street - Chicago, Illinois

By the Customers We Keep

A company is known by the customers it keeps.

When leaders in your industry buy from you year in and year out, it's pretty certain you're giving them what they want.

A listing of the customers of the H. P. Smith Paper Company is like reading the roll call of America's leading packers—Armour, Swift, Wilson, Hormel—the outstanding ones of the industry buy wrapping papers from us.

They buy from us because we save them money on quality papers.

And we can do the same for you, too!

Village Doin's

In our last issue, we gleefully burst forth with the news that Jay Hormel was so badly snowed in on a certain Friday that he couldn't get to the packing house all day. That wasn't news—it was libel! We were, in a manner of speaking, all wet. Jay comes back with this:

"How do you get that way? When the snow gets deep, I bor-

(Advertisement)

row some Norwegian's skis and come to work quicker than usual!"

All right, Jay, you win! The ginger ale is on the house.

Freight Savings, Too!

Leaders in the Meat Industry have been quick to "cash in" on the savings we have been able to effect for them in their paper costs. By selling to them direct—with sales costs cut to the bone—we've been able to do this.

Now we're going further. We're going to give you carload prices on L. C. L. lots, and this is how it will be done:

Simply bunch your various wrapping paper orders. A few thousand pounds of H. P. S. Oiled Manila, or H. P. S. Oiled White, a few more of H. P. S. Natural Wax and H. P. S. Freezerwrap, and your other requirements to fill the car.

We'll give you carload prices on each item—and you will, of course, get the carload freight rate, too!

We're saving money every day for important packers throughout the country—and we can do it for you as well.

Grinding Cracklings (8% grease) to 12 mesh for Topeka Rendering Works



No grinder made equals the "825" for grinding meat scrap, cracklings and tankage. It grinds 8% to 14% grease content material to 8, 10 and 12 mesh fineness, grinding with less power and keeping the material cooler by reason of the patented chisel edge hammers which cut through and grind with less effort. These hammers have no trailing edge to rub, heat by friction and cause the grease to flow. The experience of the Topeka Rendering Works, Topeka, Kans., is typical. They say:

"Williams grinder used for past 5 years—Very Satisfactory. Grinding hydraulic pressed dry rendered cracklings, also expeller cake. In connection with grinder we use a 12 mesh Rotex sifter. Tried several other makes before we purchased the Williams."

Let us tell you about an "825" for your use

Williams Patent Crusher & Pulverizer Co.
2708 N. 9th St., St. Louis, Mo.

Chicago
37 W. Van Buren St.

New York
15 Park Row

San Francisco
337 Rialto Bldg.



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OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD

WILLIAMS

PATENT CRUSHERS GRINDERS SHREDDERS

20 MULE TEAM BORAX

**Antiseptic
Cleansing
Deodorizing**

Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat because it is harmless.

PACIFIC COAST BORAX COMPANY

51 Madison Ave., New York City

Chicago, Ill.

Wilmington, Cal.

Cleans with little scrubbing

That is why Meat Packers' Oakite saves so much time and work, and reduces cleaning costs. Its powerful action quickly makes even the most greasy equipment spotless and bright with little or no hand scrubbing. Write for booklet of formulas and cleaning suggestions. No obligation.

Manufactured only by
OAKITE PRODUCTS, INC. New York, N. Y.

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OAKITE

Industrial Cleaning Materials and Methods

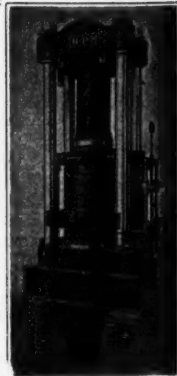
Come to H-P-M for your "Pressing" Needs

The H-P-M Line includes every type of Hydraulic Press required in your work. The cranking press illustrated here is a large, powerful machine for heavy duty service. These presses are also available in many other sizes including small self-contained units. You can also obtain from H-P-M all hydraulic accessories required for operating your presses, including all types of Pumps and Valves.

Address your inquiries to

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THE NATIONAL Provisioner

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 82. No. 2

JANUARY 11, 1930

Chicago and New York

Modernizing the Packer's Pork Cutting Room

*How One Packer Is Saving Labor and
Improving Product Through Use of
Up-to-Date Efficient Equipment*

II—Cutting Room Control

In no department of the meat plant has more radical improvement in equipment and methods been made in the last year or two than on the hog-cutting floor.

Fundamentally these improvements are concerned chiefly with:

Substitution of power-operated for hand tools,

Use of conveyor tables for transportation of product from operation to operation, and

Careful arrangement of operations in the cutting room, and convenient location of other departments so that cuts and trimmings can be transported to them by gravity.

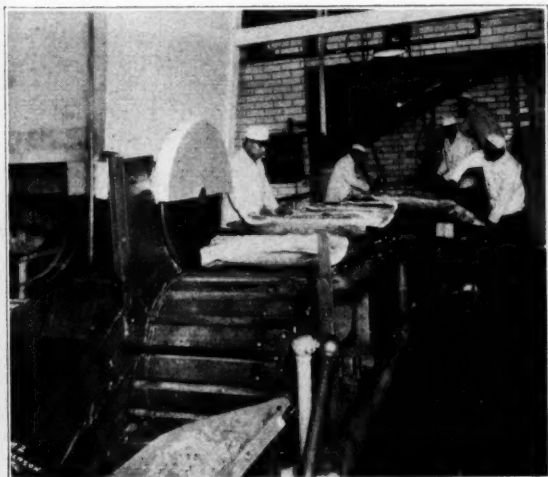
But despite modern equipment available, the results secured depend in large measure on control in the cutting room.

Supervision Spells Efficiency

The well-equipped cutting rooms

of today do not vary a great deal insofar as general methods and equipment are concerned. But there is a great deal of variation in methods of operation, arrangement of equipment, and in the manner in which the various small operations are performed.

And it is the way in which these numerous small details are done that determine the general over-all efficiency that will be ob-



FIRST CUTTING OPERATIONS ARE PERFORMED ON A BALCONY.

Hogs are delivered to the hog cutting room by the conveyor shown in the background of the illustration at the left. The first operations are performed on a balcony and include ham and shoulder removal and Boston ribbing. When the hams are removed they are delivered by gravity to the table shown at the right. Here the feet are cut off and the hams trimmed, fattened and inspected. The sides are also delivered by gravity to the conveyor table shown on page 27.



CONVEYORS SPEED UP AND SIMPLIFY CUTTING OPERATIONS.

At the left is the shoulder boning bench. In this case also the shoulders are brought to the bench from the balcony by gravity. At this point the neckbones are removed and sent through chutes to the trimming room. When the shoulder has been removed it is conveyed to the table shown at the right. Jowls are flattened for trimming into bacon squares by the press in the background.

tained. How the work is performed in other plants, therefore, should be of interest to every packer who is anxious to better the results he is getting in his cutting room.

In the April 6, 1929, issue of THE NATIONAL PROVISIONER floor plans and brief descriptions of three typical hog-cutting rooms were given.

In this article there is described in considerable detail the operations as they are performed in the plant of Wilson & Co. at Kansas City, Mo. Illustrations show operations from the time the carcasses are delivered to the room until the final operation is performed.

Breaking Up Hog Carcass

The plant of Wilson & Co., Kansas City, Mo., from the standpoint of equipment and arrangement, has what many meat men consider to be an ideal pork cutting room.

This room has been in operation several years, and few if any changes have been made in it since it was first placed in operation, although it has been studied carefully by the executives of the company with the aim in view of increasing its efficiency.

That this room is meeting the needs to the satisfaction of the company is evidenced in the fact that a new pork cutting room is being installed in the Chicago plant that, when ready for operation, will be a duplication of this room in the Kansas City plant.

Increase Yield and Cut Waste.

By the installation of up-to-date equipment and machinery in the Kansas City plant pork cutting room, including conveyor tables, shoulder chopper and side splitter, Wilson & Co. have been able to increase materially the yield on the primal cuts, and to cut hogs so as to reduce waste and trimming to a minimum.

This modern equipment also reduces labor costs materially, and has speeded up operations approximately 10 per cent. This greater production capacity makes it possible to operate fewer hours. In this case this saving works out at about \$5.00 per hour of cutting time.

In addition one ham sawyer, one scribe sawyer, three men on the chopping block and two side splitters have been eliminated by the adoption of power-operated equipment and tools.

By rearrangement of the department, so that advantage could be taken of gravity to deliver the cuts where wanted, the services of two truckers also were dispensed with.

Savings Run Into Money.

This saving of labor, together with the saving mentioned previously, has permitted the company to make a total saving of about \$9.50 per hour.

The six illustrations accompanying this article were taken in this hog cutting room. They show operations from start to finish and the various details in the cutting process as the carcass passes through the room. Thus, the first operations are shown in illustrations on page 25 and the last in illustrations on page 27.

To make more clear the various operations performed, each of these illustrations is referred to in order.

On page 25 is shown the start of the hog carcass cutting operations.

The hogs are delivered to the cutting room from the chill room by the conveyor shown in the background, and are dropped on the conveyor table, where the following operations take place:

The first operation on this table is

that of Boston ribbing. The operator chops through the brisket bone and the first and second rib of the spare rib, so that this portion of the spare rib can be lifted with a knife and turned back. This permits this portion of the rib to remain attached after the shoulder has been removed.

Power Saw Saves Labor.

The second operation is ham sawing. This is accomplished by means of an electrically-driven saw which cuts through the bone approximately two inches above the high point of the aitch bone.

With this saw one operator can handle the work formerly performed by two workmen with hand saws on cutting speeds up to 450 hogs per hour.

In the third operation the workman separates the ham from the carcass with a straight knife. In doing this the workman follows the line of cut made by the ham sawer. This operation requires a highly-skilled workman, it being essential that the ham be cut off at just the proper angle.

The workman must also avoid going too deep into the pocket or flank of the belly. If by any chance this is done it decreases the length of the finished belly to just the extent that the workman cuts in farther than is necessary.

He must, however, go into this point with his knife far enough to leave enough flank on the ham to take care of the natural shrink of this portion of the ham in the smokehouse.

Removing Shoulder Requires Skill.

The last operation on this conveyor table is the removal of the shoulder from the side of the hog. This operation, also, requires a highly skilled workman.

Inasmuch as there are some 10 or 12 different shoulder cuts made at most of the larger packing plants, each of these cuts represents the demand of some particular trade. The point where the shoulder is separated from the hog varies from a point at the center of the floating rib to as far back, in some cases, as to include three ribs of the side.

The shoulder cut operation is performed by a power-operated cutter. This is so constructed that the cut is always at an angle to favor the loin. The accuracy of the point at which the cut is made is established by an arrangement of a wire and light, whereby a shadow is thrown on the side at a point directly over the groove in the conveyor table. The operator, therefore, has an exact guide.

With this cutting device two operators can be dispensed with on speeds under 300 hogs per hour. On speeds up to more than 450 hogs per hour 4 or 5 men can be eliminated, and the work performed in a much more economical manner and with higher yields on the higher-priced products than was possible with the old method of removing the shoulder with a cleaver.

How Hams Are Handled.

After the ham has been removed, as described previously, it is conveyed by gravity to the ham bench.

At this point the foot is removed with a circular saw, and passes by gravity to the cleaning room. Here it is put in shape for further processing, to be sold commercially or for delivery to the lard tank to be rendered for prime steam lard.

The ham passes on to the ham trim-

mers, who put it into merchantable shape as regards trim, including the rounding up of the cushion and flank sides. The ham then passes to an inspector who inspects it for general trim and for quality, and to determine the grading and average into which it is to be thrown.

If the fat limits or the demand justify it, the ham is then passed on to the operator known as the ham skinner. This workman removes the skin, leaving from 25 to 50 per cent of the ham covered from the shank down, depending on trade requirements and grading.

The ham is then fatted down to the standard of fat required according to average or grading. The skinning and fatting operation is accomplished with a flexible draw knife as shown in the illustration.

From this point the ham passes to the curing cellar for further grading and curing.

Methods Determine Yields.

We then follow the shoulder from the shoulder bench proper to the shoulder boning bench. At this point the neckbone is removed by straight knives.

This latter operation is done more economically by lifting the big joint at the end of the neck bone on the killing floor and while the hog is hot.

When done at that time, it is possible to bone the shoulder with a yield of below 30 lbs. of neck bone trimmings per 100 hogs. When the work is not done on the killing floor approximately 10 lbs. more of lean meat per 100 hogs will be taken off the shoulders by raising the neck bones on the cutting floor.

A good check on whether or not the work is being done efficiently is to

check these figures given with the total weight of meat removed from the neck bones per 100 hogs by the sausage meat trimmers.

The neck bones are conveyed by gravity to the trimming room, located just below the cutting floor. Here all of the surplus lean meat is removed.

From the shoulder boning bench the shoulders pass to the shoulder sawyer. This operator's duty is to remove the foot from the shoulder. Here again it is very important that the foot be removed at the proper point. This point is determined by trade demands and the standards at the various plants.

Handling the Shoulders.

It is also the duty of the shoulder sawyer to determine the cuts into which the shoulder is to be made.

As in the case of hams, there are a number of commercial cuts that can be made out of most shoulders. These cuts range from picnics or calas, from which the butts have been removed, to full-sized shoulders of varying widths.

The principal one of these cuts is probably the skinned shoulder. In this case the skin and fat are removed in the same manner as from a ham. The length of collar or skin left on this cut depends on trade conditions, and ranges from 35 to 50 per cent.

In sawing off the butt, most packers consider it good policy to make a uniform cut at a point very close to the large knuckles, but not so close as to expose it. The line of cut should be at an exact right angle to the general shape of the shoulder. The saw used in making this cut is of the standard band type.

(Continued on page 49.)



POWER-OPERATED TOOLS CUT COSTS AND SAVE PRODUCT.

Left—Here are shown operations on the side after the ham and shoulder have been removed. The sides come to this table by gravity direct from the balcony. Note the scribe saw. Power-operated tools have affected a worth-while saving in this cutting room.

Right—Here is another view of this table taken from the other end of the room.

Chain Meat Stores

News and Views in This New Field of Meat Distribution.

UPHOLD CHAIN STORE TAX.

The validity of the North Carolina law placing an annual tax of \$50 on each store of a chain, excepting the first, has been upheld in a decision by Judge R. A. Nunn of the Superior Court of Wake Co., N. C. Notice of appeal to the state supreme court has been filed by the chains, with the indication that if the appeal is lost there it will be carried to the Supreme Court of the United States. The North Carolina law in dispute was enacted in 1929, replacing the act of 1927 which the supreme court of the state had ruled was an arbitrary classification of chain stores for taxation. That law placed a tax on all units of a chain over five.

INDIANA CHAIN STORE TAX.

The validity of the chain store tax law enacted at the 1929 session of the Indiana Legislature has been argued before a three-judge federal court. The plaintiff in the case is the Standard Grocery Company. The rate of tax, it was shown, is as follows: Upon 1 store, \$3; upon 2 stores or more, but not to exceed 5 stores, \$10 for each additional store; upon each store in excess of 5, but not to exceed 10, \$15 for each additional store; upon each store in excess of 10, but not to exceed 20, \$20 for each additional store; upon each store in excess of 20, \$25 for each additional store. The State contends that it has the power to classify chain stores for the purpose of taxation, and that police power of the State gives it the right to regulate the growth of such stores.

CHAIN STORE NOTES.

An increase of \$282,757,000 in the sales of 46 chain-store companies in the first 11 months of 1929 over 1928 is reported. The 1929 sales total \$2,672,736,000, as against \$2,389,979,000 in 1928. The average sales of each of the 46 organizations in the 1929 period was \$58,102,000 compared with \$51,934,000.

Establishment of a chain of 25 dairy stores in Cleveland, Ohio, to be known as General Dairy Stores, Inc., has been announced. The stores will handle a general line of dairy products. Eventual expansion to 100 stores is contemplated.

Nathan Strauss, Inc., a \$3,000,000 meat chain consisting of 417 units throughout the country, has entered Rhode Island with the acquirement of the Boston Market, of Providence. This is the beginning of an expansion program in that state which is expected to include 25 stores, 6 of which will be in Providence.

Sales of Dominion Stores Ltd. during 1929 exceeded \$24,600,000, a new high record. Sales in 1928 totaled \$23,255,508.

Increase in 1929 sales of the Kroger Grocery and Baking Co. is attributable in large measure to the increased sales

per unit store. For the 11 months ended with November, 1929, average sales per store unit were \$46,833, an increase of 25.8 per cent over the same period of 1928. On November 30, 1929, Kroger was operating 5,518 stores, which was an increase of 11.3 per cent over the number being operated on November 30, 1928..

ANOTHER BIG MERGER DROPPED.

Formation of the International Quality Products Corporation, a \$150,000,000 holding company, as a result of the proposed consolidation of the Colgate-Palmolive-Peet Company with the Kraft-Phenix Cheese Corporation and the Hershey Chocolate Co., is said to have been dropped. The recent break in the stock market is given as an important factor in the failure of the merger plans.

GENERAL FOODS STOCKHOLDERS.

A steady increase in the number of stockholders of General Foods Corporation is reported, the number being 27,350 the middle of December, compared with 24,200 on October 15 and 22,000 in March. The stock of the company was distributed in September, 1928, to 8,017 stockholders.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Jan. 8, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Dec. 31, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended	—Jan. 8—	Jan. 8.	Dec. 31.
Amal. Leather. 100	2%	2%	2%	2%
Do. Pfd. 100	20	20	20	19
Amer. H. & L.	4
Do. Pfd. 1,700	30%	30	30	30
Amer. Stirs. 1,000	47	47	47	47
Armour A. 7,200	6%	6	6	6
Do. B. 5,700	3%	3%	3%	3%
Do. Pfd. 400	62½	62½	62½	62
Do. Del. Pfd. 700	80½	80½	80½	80
Barnett Leather 200	3%	3%	3%	2%
Beechnut Pack. 600	62	62	62	60
Chick. C. Oil. 1,200	25%	25%	25%	25½
Childs Co. 2,100	50½	50½	50½	50
Cudahy Pack. 2,200	46½	46½	46½	47½
First Nat. Stirs. 7,200	53½	53	53½	54
Gen. Foods. 22,400	49½	47%	48%	48
Gobel Co. 7,100	14%	14%	14%	15
Gt.A.&P. 1st Pfd. 170	118	118	118	117%
Do. new 70	240	240	240	237½
Hormel, G. A. 350	36	36	36	35½
Hygrade Food. 1,900	12%	12%	12%	12
Kroger G. & B. 18,500	44%	43%	44%	43½
Lobby McNeill. 13,550	20	19	19%	18½
MacMarr Stirs. 200	23	23	23	22%
Oscar Mayer .. 1,300	10	10	9½	10%
M. & H. Pfd. 550	36½	36½	36½	36
Morrell & Co. 300	58½	58½	58½	60%
Nat. Food Fr. A. 100	19%	19%	19%	18%
Do. B.	5%
Nat. Leather. 1,150	1%	1%	1%	1%
Nat. Tea 3,900	39%	37½	38½	40%
Proc. & Gamb. 7,900	54%	54%	54%	54
Rath Pack. 500	22	22	22	22½
Safeway Stirs. 2,300	112½	112	112½	114%
Do. 6% Pfd. 50	96½	96½	96½	96
Do. 7% Pfd. 200	106½	106	106	106
Stahl-Meyer	30
Strauss-R. Stirs. 200	11½	11½	11½	11%
Swift & Co. 2,000	136½	136½	136½	135%
Do. Int'l. 5,000	35%	34%	35%	36½
Truitt Pork 800	25	25	25	24
U. S. Cold Stor. 100	37	37	37	37
U. S. Leather. 1,400	9%	9½	9½	7½
Do. A. 6,900	18½	18½	18½	14
Do. Pr. Pfd.	81½
Wesson Oil 1,200	22%	22%	22%	22%
Do. Pfd. 1,700	52	52	52	50½
Wilson & Co. 300	4	4	4	3%
Do. A. 400	8	8	8	7%
Do. Pfd. 100	44	44	44	45

All About Frosted Food Detroit Dinner Brings Quick Frozen Products to the Front

A "frozen foods" meeting was held by the Detroit section of the American Society of Refrigerating Engineers on Monday evening, January 6, all principal dishes of the dinner having been frozen. Discussion of the evening related to the new quick freezing processes for perishable foods.

Clarence Birdseye, inventor of the Birdseye process of quick freezing, and vice-president of the General Foods Corporation, was the principal speaker of the evening. The dinner, which consisted of lobster cocktail, clam broth, fillet of sole, beefsteak and peas, was reported by both the men and women present to be excellent, and many were not aware that all of these foods had been frozen. The frozen foods were shipped from Gloucester, Mass., the previous Wednesday, arriving in Detroit on Saturday, and were cooked and served on Monday evening.

Opinion of women guests present was sought as to quality of the food and its possibilities. They felt the food served was very good, and that the sanitary condition in which such frozen food reached the ultimate consumer would have a strong appeal. There was some feeling that in the early stages of marketing of these foods they might be confused with ordinary frozen foods, and be discriminated against accordingly.

Marketing Hard Chilled Foods.

The consensus of the meeting seemed to be that development of marketing of frozen products was going to come slowly, but that the influence of frozen products would be cumulative, and demand from the public might easily become so insistent that producers would find themselves making something of a scramble for freezing equipment and packaging supplies.

Representatives of Detroit and Chicago packers, as well as of the Institute of American Meat Packers, were present at the meeting, as were refrigeration engineers, equipment manufacturers, truck manufacturers, distributors and representatives of the general public. There were approximately 150 persons present.

Just outside the banquet hall was a display case, made by the American Thermos Bottle Co. This was an opaque case with a small glass dome in which there was a cooling coil, with boxes of frosted product on display. Other displays were made of frosted product, including red raspberries, the aroma of which was reported to be as evident as in the fresh product.

Swift Reaches the Billion Dollar Class in Volume of Sales

Results "not good enough to brag about, nor bad enough to cry about" are reported by Swift & Company for the fiscal year ended November 2, 1929.

On total sales of meat, butter, eggs, cheese, poultry, and all by-products amounting to more than one billion dollars, net earnings after interest, depreciation and federal income tax were \$13,076,815.20. This compares with earnings of \$14,813,181.80 in 1928 on total sales of \$970,000,000.

After payment of \$12,000,000 in dividends, there remained for surplus \$1,076,815.20, making the total surplus on November 2, 1929, \$77,216,699.16.

During the year the company paid out \$543,975,887 for livestock, compared with a total cost of \$515,000,000 for livestock in 1928.

In his address at the annual meeting of Swift & Company held January 9, 1930, President Louis F. Swift said:

No Money in Slaughtering.

"As in former years, we proved the value of diversification. Practically all of the by-products departments made good profits. In the slaughtering end of the business, however, we did most of our work for nothing."

One of the principal things considered at the annual meeting was the proposed reduction in the par value of Swift & Company shares. "With 45 years of uninterrupted dividend payments to our credit," President Swift said, "our stock is essentially an investment stock. By changing the par value of the shares from \$100 to \$25 we believe that part ownership of Swift & Company will be within the reach of a much larger number of small investors."

Want Distribution Freedom.

In the course of his discussion of the company's plea to have the consent decree modified, Mr. Swift pointed out that in line with the nation-wide movement toward better distribution methods, "we have asked for a modification of the consent decree which at present prevents us from engaging in the retail trade or from distributing certain food products which we are well equipped to market economically."

"We have based our request for modification on the commonplace fact that methods of distribution have undergone a revolutionary change since the decree was entered into and that nothing is accomplished in the public interest by closing to us a field which is wide open to most of our competitors. It also seems inequitable that we should be

prohibited from going into other lines of business when others are free to engage in meat packing."

He expressed gratification of the almost unanimous approval of the company's action by agricultural interests. "The restoration of free and unrestricted competition in the nation-wide distribution of agricultural products would be one of the most effective forms of farm relief," he said.

The Future Looks Good.

Looking to the future of the packing industry generally and to Swift & Company in particular, Mr. Swift said:

"Now that the country seems to be passing through a period of readjustment in business, I call your attention to the fact that the packing industry is one of those fortunate industries which are not so much affected by business recessions. Food is one of the last things people stop buying when purchasing power declines."

"We have so much confidence in the future of this country and in the opportunities for Swift & Company that we expect to go right ahead with our development plans as if nothing had happened. That should leave no doubt in any one's mind as to what we think of the outlook for Swift & Company and the producers of livestock over the years immediately ahead."

The balance sheet consolidating all

100 per cent owned United States and Canadian companies, as of November 2, 1929, is as follows:

Consolidated Balance Sheet.

ASSETS	
Cash	\$ 10,449,476.64
Accounts receivable	74,191,510.92
Inventories	127,561,146.59
Stocks and bonds	30,613,213.39
Land, buildings, machinery and equipment including refrigerator cars, etc. (after deducting depreciation reserves)	108,437,098.57
	<hr/> \$351,252,446.31 <hr/>
LIABILITIES AND CAPITAL	
Accounts payable	\$ 25,685,525.77
Notes payable	30,377,000.00
5% gold notes, due October 15, 1932.	31,500,000.00
5% first mortgage sinking fund gold bonds, due July 1, 1944.	23,583,500.00
Reserves	12,889,721.38
Capital stock	\$150,000,000.00
Surplus	77,216,699.16
Total stockholders' investment.	<hr/> 227,216,699.16 <hr/>
	<hr/> \$351,252,446.31 <hr/>

INCOME AND SURPLUS

Net earnings after interest, depreciation, and federal income tax.	\$ 13,076,815.20
Dividends 8%	12,000,000.00
Surplus profit for year	\$ 1,076,815.20
Surplus, previous years	76,139,883.96
Surplus, November 2, 1929.	<hr/> \$ 77,216,699.16 <hr/>

Officers and Directors.

The officers of the company are L. F. Swift, president; Edward F. Swift, Charles H. Swift, G. F. Swift, Harold H. Swift, Alden B. Swift, William B. Traynor, John Holmes and N. R. Clark, vice-presidents; L. A. Carton, treasurer; W. W. Sherman and J. J. McGuire, assistant treasurers; J. M. Chaplin, comptroller; C. A. Peacock, secretary; J. E. Corby and W. H. Soutter, assistant secretaries.

The directors are L. F. Swift, Edward F. Swift, L. A. Carton, Charles H. Swift, G. F. Swift, Harold H. Swift and Alden B. Swift, of Chicago; Lewis L. Clarke, New York; M. B. Brainard, Hartford, Conn.



—International Photo.

POLICE HEADS SEE HOW CHICAGO CUTS BEEF.

Upon the occasion of his recent visit to Chicago the famous "beau brummel" police commissioner of New York City, Grover Whalen, was shown the sights of the city by Police Commissioner William J. Russell. At the Swift plant James Rose, head of Swift's beef department, greeted his old friend and former fellow-townsmen.

Left to right.—Commissioner Whalen, Commissioner Russell, Wm. E. Walsh, Commissioner of Standards and Appeals, New York City; Mr. Rose and Steve Crausa, beef expert.

Armour Improves Financial Position Over Previous Year

A slight decline in the gross earnings of Armour and Company for 1929 from those of 1928 is reported in the annual financial statement for the year ended November 2, 1929, on sales of over \$900,000,000.

Improvement in the financial position of the company during the year is reported, as a result of a reduction of \$2,208,100 in the funded debt of the company and the retirement of \$648,700 of preferred stock, all without reducing the working capital.

Interest charges totaled nearly \$11,000,000, about \$200,000 larger than those of the previous year. Depreciation amounting to approximately \$8,640,000 was charged off, this being about \$140,000 greater than 1928 depreciation.

The income for the year amounted to \$29,383,209.76, compared with \$30,592,730.77 in the previous fiscal year. After deducting depreciation and interest the income before dividends amounted to \$9,810,518.47, of which \$8,991,696.25 was paid in preferred stock dividends, leaving \$818,822.22 applicable to common stock dividends.

The company's surplus on November 2, 1929, amounted to \$47,138,668.40.

\$643,000,000 Paid for Livestock.

In his letter to stockholders, dated January 6, 1930, President F. Edson White called attention to the fact that during the year the company paid out \$287,000,000 for cattle, \$199,000,000 for hogs, \$54,000,000 for sheep, \$26,000,000 for calves, and \$77,000,000 for poultry and dairy products.

"Relations with the public and with employees were never better," Mr. White said, "and a fund of good will is being engendered which can confidently be expected to make for better business in days to come."

"The management is alive to changing conditions in the distributive field and is developing new products and new facilities to reach the consuming public."

"The operating and selling forces of your company have done excellent work in meeting the difficult situation which confronts the packing industry—a situation which finds livestock products in the keenest kind of competition with all other foods, many of which have been produced so abundantly as to make storage of great quantities necessary and sale at lower prices essential."

"Of all the products turned out by the American farmer probably none has paid him better returns than livestock—and for this, Armour and Company and the packing industry, generally, are entitled to credit."

"Available surveys lead to the impression that there will be normal supplies of livestock in 1930—certainly as many hogs and sheep and probably an

increase in the number of cattle. With adequate raw material in sight and with the nation in prosperous condition there is reason to look forward with confidence to the coming year."

Income and Surplus.

The consolidated income and surplus statement as of November 2, 1929, of Armour and Company (an Illinois corporation), including Armour and Company of Delaware, The North American Provision Company and their subsidiaries, is as follows:

Income before deducting depreciation and interest	\$29,383,209.76
Less depreciation—buildings, machinery, cars and equipment	8,639,616.70
Income before charging interest	\$20,743,593.06
Interest charges	10,933,074.59
Income before dividends	\$ 9,810,518.47
Preferred stock dividends:	
Paid January 2, April 1, July 1, October 1, 1929	8,991,696.25
Income applicable to common stock	\$ 818,822.22
Surplus—October 27, 1928	46,788,115.41
	\$47,606,937.63
Deduct special charges to surplus not applicable to 1929 operations	468,269.23
Surplus November 2, 1929	\$47,138,668.40

Consolidated Balance Sheet.

The consolidated balance sheet of Armour and Company, including Armour and Company of Delaware, The North American Provision Company and their subsidiaries as of November 2, 1929, follows:

ASSETS.	
Current Assets:	
Cash	\$ 10,742,163.24
Accounts receivable	54,840,596.53
Notes receivable	10,189,419.40
Inventories of merchandise (less \$8,212,458.47 drafts drawn against foreign consignments)	\$127,876,679.56
	\$203,748,828.73
Investment stocks, bonds and advances	19,877,659.90
Properties:	
Land, buildings, machinery and fixed equipment	\$199,170,770.92
Refrigerator cars, delivery equipment, tools, etc.	15,987,062.24
Franchises and leaseholds	1,959,747.91
	\$217,117,571.07
Deferred charges, including unamortized discount	11,569,695.21
	\$452,313,755.00

*Packinghouse products, at market values less allowance for selling expenses—Other products and supplies, at cost or market, whichever is lower.

LIABILITIES.	
Current Liabilities:	
Notes payable	\$ 12,246,800.00
Acceptances payable	10,309,368.94
Accounts payable	16,504,730.89
	\$ 39,060,899.83
Gold Notes:	
Morris & Company—7½%, due September 1, 1930	9,067,900.00
First Mortgage Gold Bonds:	
Illinois Company—4½%, due in 1939	\$ 50,000,000.00
Delaware Company—5½%, guaranteed, due in 1943	60,000,000.00
Morris & Company—4½%, due in 1939	13,982,000.00
	\$123,982,000.00
Reserve for Contingencies	1,000,000.00
Minority Stockholders' Equity in Common Stock and Surplus of controlled companies herein consolidated	1,945,286.77
Guaranteed Cumulative Preferred Stock Issued:	
Delaware Company—7%	\$ 61,620,800.00
The North American Provision Company—6%	8,600,000.00
	\$ 70,220,800.00

7% Cumulative Preferred Stock Issued—Illinois Company	50,298,400.00
Common Stock Issued—Illinois Company:	
Class "A"	\$ 50,000,000.00
Class "B"	50,000,000.00
	\$100,000,000.00
Surplus	47,138,668.40
	\$452,313,755.00

The consolidated balance sheet of Armour and Company of Delaware, including The North American Provision Company and their subsidiaries, follows:

ASSETS.	
Current Assets:	
Cash	\$ 4,200,582.06
Accounts receivable	31,797,489.62
Notes receivable (including \$6,569,844.81 due from Armour and Company, an Illinois Corporation)	16,219,044.89
Inventories of merchandise (less \$4,497,006.04 drafts drawn against foreign consignments)	\$65,065,354.04
	\$117,912,471.20
Investment Stocks, Bonds and Advances	17,800,005.26
Properties:	
Land, buildings, machinery and fixed equipment	\$123,974,541.57
Refrigerator cars, delivery equipment, tools, etc.	5,069,588.68
Franchises and leaseholds	1,956,199.68
	\$131,000,329.73
Deferred charges, including unamortized Discount	9,508,087.52
	\$276,220,893.71

*Packinghouse products, at market values less allowance for selling expenses—Other products and supplies, at cost or market, whichever is lower.

LIABILITIES.	
Current Liabilities:	
Acceptances payable	\$ 10,222,457.17
Accounts payable	8,899,306.44
	\$ 19,121,763.61
Gold Notes:	
Morris & Company—7½%, due September 1, 1930	9,067,900.00
First Mortgage Gold Bonds:	
Delaware Company—5½%, guaranteed, due in 1943	\$ 60,000,000.00
Morris & Company—4½%, due in 1939	13,982,000.00
	\$ 73,982,000.00
Minority Stockholders' Equity in Common Stock and Surplus of controlled companies herein consolidated	1,945,286.77
Guaranteed Cumulative Preferred Stock Issued:	
Delaware Company—7%	\$ 61,620,800.00
The North American Provision Company—6%	8,600,000.00
	\$ 70,220,800.00
Common Stock Issued:	
(all owned by Armour and Company, an Illinois Corporation) ..	60,000,000.00
Surplus	41,783,143.33
	\$276,220,893.71

Officers and Directors.

The officers of the company are F. Edson White, president; Philip D. Armour, first vice-president; Charles H. MacDowell, Frederick W. Ellis, Herbert S. Johnson, George M. Willetts, George Lee, Warren W. Shoemaker, Lester Armour, Henry C. Carlson, Willard C. White, and George A. Eastwood, vice-presidents; Edward L. Lalumier, vice-president, secretary and comptroller; Philip L. Reed, treasurer; Warren H. Sapp, assistant comptroller and assistant secretary; Charles E. Hazard, Louis E. McCauley and Herbert G. Black, assistant treasurers; Harry S. Eldred, general auditor; Albert H. Willett and John A. Brown, assistant secretaries; and John A. Lane, assistant general auditor. Charles J. Faulkner, Jr. is general counsel and Harry K. Crafts is assistant general counsel.

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Where the Profits Went

The packing industry made a re-
markable contribution to the prosperity
of agriculture during the year just
ended, the value of livestock sales show-
ing an increase of about \$90,000,000
over those of the previous year, prac-
tically all of which was in hogs.

During the first 10 months of the
year packers paid \$936,000,000 for hogs
slaughtered under federal inspection.
This was an increase over the corre-
sponding period in 1928 of approxi-
mately \$86,000,000.

Cattle slaughtered in the first ten
months of the year cost the packing
industry \$716,000,000, this being
\$2,000,000 less than the cost of the
federal-inspected cattle slaughter in the
same period of 1928.

Packers paid for sheep and lambs
slaughtered under federal inspection
\$131,000,000 during the first ten months
of the year, this being \$5,000,000 more
than the cost in the 1928 period.

Thus packers' total bill for livestock
slaughtered under federal inspection in
this ten-months' period was \$89,000,000
more in 1929 than in 1928.

Unfortunately packer income state-
ments for the year are not showing a
relative increase in sales, or a relative
increase in the return on the year's
business. Perhaps this increased live-
stock bill is one of the reasons why
1929 was not quite so good a year for
the packers as 1928, when their total
livestock costs were considerably less.

At any rate livestock provided a
bright spot in the producer's horizon.
In reporting on the year's agricultural
situation in Kansas, for instance, that
state's authorities said "the nearest
approach to a high light is the con-
stant procession of fat hogs moving to
market during the year. Almost every
field crop fell below the records of the
past two years in acre returns."

Wherever this feeling and this sit-
uation has prevailed throughout the past
year there is little prospect that live-
stock production has been materially
curtailed, so that receipts for the first
half of 1930, at least, logically can be
expected to be no smaller than those
of the previous year.

Naturally every packer wants the
livestock producer to have an adequate
return for his production effort. This

is essential, or the industry's raw ma-
terial supply will be reduced. However,
conservatism in the price paid for live-
stock, and the careful weighing of this
price in the light of present and future
outlook is an advantage in the long
run, both to producer and packer.

Meat Packaging Costs

How will wrapping and packaging
affect meat plant operations?

It is quite generally conceded that
they will complicate them and increase
the cost per pound at which the packer
must sell the merchandise so handled.

These points are mentioned quite fre-
quently when the subject of wrapping
and packaging fresh meats is discussed,
and are offered by some packers as
objections to the practice.

But are these objections?

Few businesses hesitate to add op-
erations and expense when by so doing
they are able to increase the margin
of profit on each item sold. And this,
it seems from the limited experience
available, is what wrapping and pack-
aging of fresh meats may do for the
packer. Those meat men who are wrap-
ping and packaging these products say
the higher prices received pay for the
cutting, wrapping or packaging and for
the wrapping or packaging material,
and leave a profit.

Information is not yet available as
to how the practice of wrapping and
packaging fresh meats will affect the
retailer's cost of doing business and
the cost of meats to the consumer, but
in both cases they may be less.

It makes no difference whether meats
are cut and packaged in the meat plant
or in the retail shop, the customer must
pay for the service.

The packer, because of his better
facilities, experience and skill, and the
fact that he can cut and wrap quicker
and with less waste and with better
utilization of waste, can perform these
operations cheaper than the retailer.
And the saving made should find its
way to the retailer and consumer.

Some packers are predicting that in-
stead of increasing the cost of fresh
meats to the consumer, wrapping and
packaging will lower it. They base
their opinion on the losses and wastes
that will be eliminated all down the
line.

Practical Points for the Trade

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Dry-Cured Bacon

More and more bacon is being dry cured to meet the demand for sliced bacon, and also because the product is somewhat firmer than the pickle cured bacon. Usually the highest grade of bellies only are used in the preparation of a fancy dry cured bacon.

Requests to THE NATIONAL PROVISIONER for instructions for making this product are frequent, and the following has been found to be standard practice in the production of what has become practically a smoked meat specialty:

Only bellies of the very best quality in every respect are to be used for fancy brand bacon and careful inspection should be given each belly to insure its being first quality.

Selecting and Handling.—Fancy brand bellies should be evenly streaked with lean and absolutely free from seed. Skin surface is to be unmarked and free from blemishes except when bellies are being cured for slicing or canning.

Boxes with a capacity each of 600 to 650 lbs., made of galvanized iron or lined with galvanized iron, are commonly used for curing fancy brand bellies.

With the broader demand for dry cured bellies curing is being done to a certain extent in ordinary containers with loose lids, in which case the bacon must be overhauled in about 7 days after putting down. Be careful to place the bellies that were on the top of the box or tierce on the bottom, and see that all pickle which has accumulated is transferred to the new container when the bellies are overhauled.

In order to get a uniformly cured product, when using the dry cure the curing mixture must be evenly applied to all meat surfaces, and tightly packed to prevent air spaces in the curing container.

The packing is very important. Instruct one man on packing all boxes and have him do all the packing. His work should be checked quite often to see that he is packing properly.

Curing Formula.—Following is a formula for dry-cured fancy bellies per 100 lbs. green meat:

Fine granulated salt, 3 lbs.
Granulated sugar, 1½ lbs.
Saltpetre, 5 oz.

If refined nitrate of soda is used instead of saltpetre, use 4 oz.

Find out what amount of green meat the curing box will accommodate. Then

weigh off curing material separately for each box, mixing it thoroughly.

Packing for Cure.—In order that boxes will not have to be moved they must be packed in the same place where curing is carried on. There will then be no moving and resultant loss of pickle.

Curing boxes should be lined with packers' waxed paper. Bottoms of curing boxes should be sprinkled with a little of the curing mixture before first layer is packed.

All surfaces of each belly should be carefully rubbed with the curing mixture and packed tightly into the box, face up. A good packer will have just enough of the curing mixture left to cover the top layer after distributing it equally throughout the box.

If large spaces are left in packing, due to bellies of uneven length, these may be filled with briskets. There is always a good market for fancy dry-cured briskets.

Cured Age.—Do not smoke fancy dry-cured bellies under 25 days of age.

Fancy dry-cured bellies cured at 36°

to 38° temperature should not be carried longer than a total of 40 days of age.

Fancy bacon should not be cured in low temperatures and the product should not be back-packed. If it is not smoked at cured age it ceases to be a fancy product and drops into the No. 2 grade.

Smoking.—When taken out of cure the bellies should be soaked about 25 minutes in warm water, of a temperature of 70 degs. F. Then hang on smokehouse trees and allow to remain in natural temperatures for a few hours to dry off.

The product must be hung so that one piece does not touch another. Allow sufficient space between every piece of meat for free air circulation, so that product will smoke uniformly.

To obtain best results, slowly heat the smoke house with a wood fire to a temperature of 120 degs., and hold at this temperature for first 4 or 5 hours, with ventilators open to allow the moisture to escape from the meats.

From this point on, use hardwood sawdust only, and temperatures reduced to 110 degs. Hold at this temperature during the remainder of the smoking period. When the hardwood sawdust is placed upon the fires, temperatures should be regulated so as to have a cloudy house or a dense cool smoke for the remainder of the time in the smoke house.

Total time for the smoking process should be from 16 to 18 hours. Be sure to close ventilators when sawdust is put on.

Heat Control Important.

It is very important that thermometers be hung on each floor of the smoke house, and that temperatures be checked occasionally. Most desirable of all is to have automatic heat control so the temperatures will be exactly right at all times.

Shrinkages.—When the product is smoked it must be pulled from the smoke house immediately, as it is very poor practice to kill the fires and allow the product to remain in the smoke house. This means excessive shrinkage.

When the product is removed from the smoke house do not hang the fresh smoked meats where there is too much draft, as this also will cause excessive shrinkage.

Do you use this page to get your questions answered?

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product — wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name

Street

City

Enclosed find a 2c stamp.

French Blood Sausage

An Eastern subscriber wants to make French blood sausage. He says:

Editor The National Provisioner:

Can you give us a formula for the preparation of French blood sausage? There are a number of French sausages that we wish to produce, the first of which is the blood sausage. We realize that it is made after several different formulas, and any help you can extend will be appreciated.

One method of manufacturing French blood sausage is as follows:

Meats:

50 lbs. lean pork trimmings

50 lbs. back fat

Boil the trimmings and the fat until tender; then cut the fat into small dices, with a fat cutting machine. Grind the trimmings, but not too fine.

Put onions, leeks and eschalots which have been steamed soft, through the grinder and mix thoroughly with the meat and diced fat.

To each 100 lbs. of meat add 20 lbs. of hog blood and the following spices:

3½ lbs. salt

3 oz. white pepper

½ oz. thyme

½ oz. mace

Mix thoroughly and stuff in narrow hog casings. Boil until no blood oozes out when the casing is punctured. Then take out of the cooking vat and wash off in warm water.

Handling Uncooked Pork

How should pork be handled in product that is to be eaten without cooking? A sausagemaker writes regarding this as follows:

Editor The National Provisioner:

Our understanding is that pork that is used in dry sausage and certain other products that are commonly eaten without cooking must be handled in a certain way. That is, it may be subjected to heat or may be frozen. It will suit us better to freeze the pork and we would like to know just how long it should be held.

Any meat or meat food product prepared to be eaten without cooking, and consisting of or containing the muscle tissue of pork, is subjected to special regulations issued by the federal meat inspection service.

These regulations apply to the handling of the pork only. This pork must be subjected to heat at a temperature not lower than 137 degs. F., or the meat must be refrigerated at a temperature not higher than 5 degs. F., for a continuous period of not less than 20 days, or be treated by certain methods of curing prescribed by the government.

The regulations regarding the handling of the product by refrigerating, are as follows:

The pork or the articles of which it is an ingredient, after chilling or preliminary freezing, shall be stored in freezers maintained during the 20-day

period at a temperature not higher than 5 degs. F. If the meat is stored in tierces it is necessary to make a sufficient allowance of time, namely 10 days, for the temperature of the meat in the center of the tierces to drop to the required temperature; that is, in such cases the total period of refrigeration is to be extended to 30 days. If the meat is arranged on racks in layers not exceeding 6 inches in thickness, or hung in separate pieces, or packed in containers, such as boxes not exceeding 6 inches in depth, or stored as frozen solid blocks after removal from such containers, the 20-day period of refrigeration need not be extended.

In all such cases, however, it is important that the meat be stored in a manner that will insure a free circulation of air among the layers, pieces, blocks, or boxes of meat, in order that the temperature of the meat may be reduced promptly to the air temperature of the freezer.

Accordingly, meat refrigerated for 20 days at a temperature not higher than 5 degs. F. for the purpose of destroying the vitality of trichinae shall be stored loosely, with air spaces among the pieces or containers, and if in large containers, such as tierces, the period of refrigeration shall be extended to a total of not less than 30 days.

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 2c stamp for each.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog, sheep and beef casings.

(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

The Henry Muhs Company, Passaic, N. J. For sausage patties. Trade mark: PACK RITE. Claims use since August 10, 1929. Application serial No. 291,014.

PACK RITE

International Products Corp., New York, N. Y. For canned corned beef. Trade mark: SUN GRAZE. Claims use since February 18, 1929. Application serial No. 291,057.

SUN GRAZE

H. L. Handy Co., Springfield, Mass. For eggs, meat and meat products, namely ham, bacon, dried beef, sausage, smoked daisy, corned beef, jellied tongue, liver cheese, choice bits, lambs' tongues and sandwich spread. Trade mark: A Y on the outline of a hand. Claims use on some of these products since 1919 and on other products at various times since. Application serial No. 290,511.



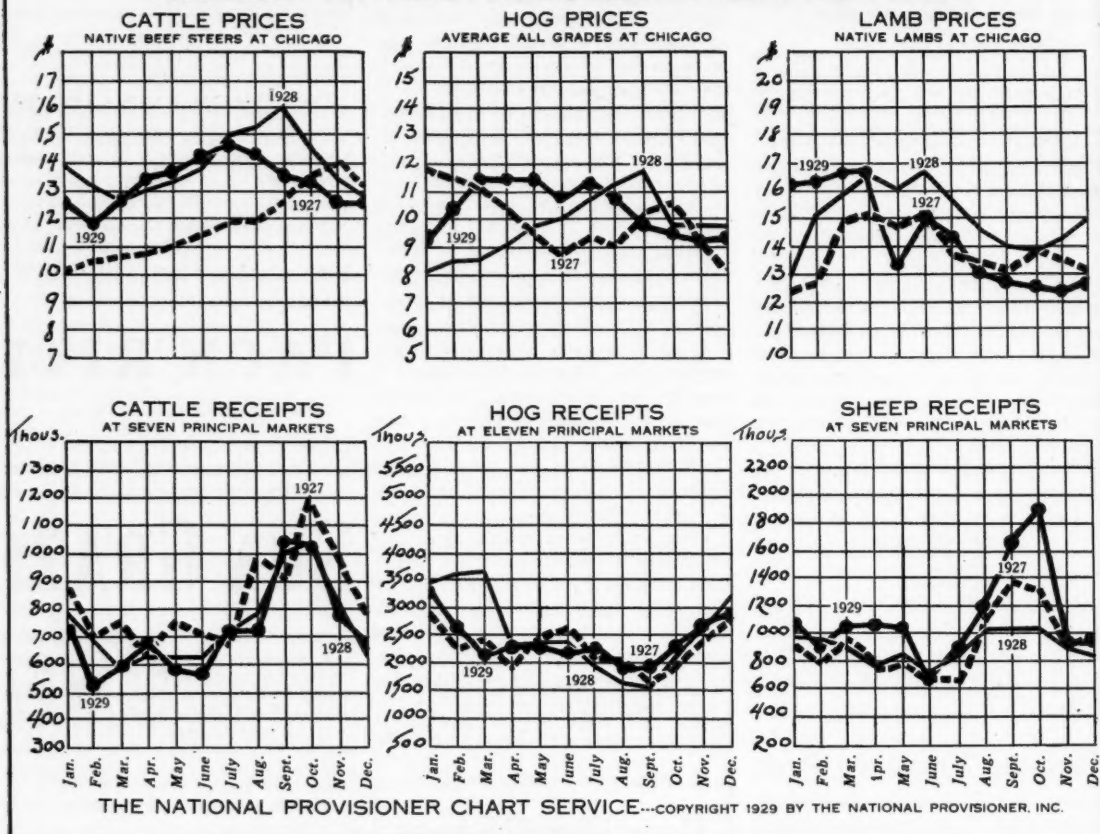
TRADE MARKS GRANTED.

Swift & Company, Chicago, Ill. For Glue. Trade mark: BLU-GLU. Claims use since June 16, 1928. Application serial No. 265,595.

BLU-GLU

Write us your experience with inedible tanks foaming. Have you noticed the kind of material in the tank when this happens? Send your comments to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

RECEIPTS AND PRICES OF LIVESTOCK



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices of livestock at Chicago and receipts at the principal markets for 1929 compared with 1928 and 1927.

Prices of native beef steers at Chicago during the last half of the year were weak and well below those of the same period of 1928. However, the general price level of both years was above 1927. The marketing of fed cattle throughout the year at Chicago indicated that cattle feeding is becoming a year round rather than a seasonal business. Receipts were generous, and toward the close of the year overfat cattle were in evidence. The demand was rather persistent throughout the year for well-finished little cattle. These invariably met with a good outlet at satisfactory price levels. Cattle prices were doubtless influenced by the broad outlet for pork products at low prices.

Cattle.—Receipts at the seven principal markets fluctuated sharply throughout the year, low points being reached in February and again in June. At times the receipts of plain cattle were limited, this being especially true during the first half of the year. The peak of the run of "westerns" came about

a month earlier in 1929 than in 1928 and 1927, although marketings throughout November were heavy. While the cattle market was at lower levels throughout the year than in the year previous, the price of feeders was less and the returns to the producers generally were better.

In the case of the packer his beef business was none too satisfactory as cattle price levels were high compared with the price and demand for beef which was influenced by generous supplies of hog products at comparatively low prices.

Hogs.—The average price of hogs at Chicago during the first seven months of the year was well above that of 1928 and, with the exception of the first two months of the year, far above that of 1927. This price level was created as a result of packers' scramble for hogs in the belief that supplies later in the year would be much smaller than those of 1928.

The January and February receipts at the eleven principal markets were much smaller than those of the same months of 1928, and packers were of the opinion that hog numbers were limited and prices rose rapidly. The price level was maintained during the first seven months of the year, when it began to be evident that neither hog receipts nor consumptive demand for pork products warranted such prices for live animals. However, at no time

during the year did the average price of hogs at Chicago drop below \$9.00, the average for the year as a whole being \$10.20.

Lambs.—Both lamb prices and lamb receipts showed sharp fluctuations during the year. The high and low points of the price trend were farther apart than at any time since 1920. The average price at Chicago at \$14.30 was only 30c below the 1928 average in spite of the sharp increase in receipts at all markets. Lamb prices took a tumble in May when marketings were unexpectedly heavy, and while some recovery in price was made in June the price trend was generally downward throughout the balance of the year with supplies plentiful.

1929 CHICAGO MEAT RECEIPTS.

Receipts of fresh and cured meats, lard, compound, cottonseed oil, hides and other products at Chicago during the year 1929, as reported by the Chicago Board of Trade, were as follows:

Cured meats, lbs.	1,059,147,000
Fresh meats, lbs.	1,950,543,000
Lard, lbs.	453,027,000
Lard compound, lbs.	48,343,000
Cheese, lbs.	90,990,000
Butter, lbs.	297,393,000
Eggs, cases	5,098,767
Cottonseed oil, lbs.	11,561,000
Hides, lbs.	215,457,000
Wool, lbs.	59,228,000

Provision and Lard Markets

WEEKLY REVIEW

Market Quiet—Prices Steady—Exports Fair—Product Stocks Decrease.

There has been but little change in the market situation the past week other than there has been some recession, with price for lard hanging around the low point and not much pep in the meat market. The fact that the meat stocks at Chicago decreased quite materially the past month and are 36,000,000 lbs. less than last year while lard stocks decreased slightly and are less than last year, makes it difficult to understand the general position of the market.

The fat situation is quite complicated apparently. There has been a very large distribution of meats, fats and edible oils the past year, with the lard disappearance particularly heavy, yet the market has continued to show depression and inability to rally.

With lard stocks less than last year and the visible supply of oil also below last year there would seem to be a statistical basis for a better tone in the market, particularly in view of the domestic fat disappearance as well as the exports.

Year's Lard Exports Heavy.

The exports the past week made the year's totals practically complete and showed some decrease from the corresponding time a year ago for lard. The totals for the year as shown in the preliminary statement: Hams and shoulders are 126,587,000 lbs., against 119,410,000 lbs. last year; bacon, 145,748,000 lbs., against 122,046,000 lbs.; lard, 821,544,000 lbs., against 740,950,000 lbs.; pickled pork, 43,405,000 lbs., against 32,296,000 lbs. last year.

In the exports of lard there was a gain of 43,000,000 lbs. to Germany, 7,000,000 lbs. to the Netherlands, 9,000,000 lbs. to the United Kingdom, 13,000,000 lbs. to other Europe, a loss of 4,000,000 lbs. to Cuba, but a gain of 15,000,000 lbs. to other countries. In bacon the principal changes were an increase of 11,000,000 lbs. to the United Kingdom and 12,000,000 lbs. to other Europe.

The Chicago monthly products statement showed a gain in contract lard of 11,000,000 lbs., but a decrease in old lard of nearly 14,000,000 lbs. The total stock was 29,154,000 lbs. of all kinds compared with 33,960,000 lbs. last year. The loss in stocks of meat for the month was 23,000,000 lbs. and the total stock is only 988,000 lbs.

Slaughter Figures Compared.

The monthly report of livestock slaughter during November, compared with preceding month and November last year, showed a slight decline in the average cost of all livestock with a slight improvement in average yields and average weight excepting in the case of hogs. These showed a loss compared with October and a loss compared with November last year. The statement follows:

Average live cost per 100 lbs.

	Oct. 1929.	Nov. 1929.	Nov. 1928.
Cattle, Dollars	9.64	9.17	9.70
Calves	11.19	11.62	11.64
Swine	9.43	9.01	8.86
Sheep and lambs	11.35	11.28	12.03
Average yield			
Cattle, per cent	53.04	52.64	51.91
Calves	55.61	57.20	56.56
Swine	74.06	74.76	74.62
Sheep and lambs	47.50	46.82	46.91
Average live weight			
Cattle, lbs.	942.20	945.79	944.27
Calves	193.15	188.18	187.91
Swine	228.76	220.12	223.65
Sheep and lambs	51.44	53.54	51.50

The slaughter statistics for November showed a total of 4,498,554 hogs slaughtered under federal inspection, against 4,455,273 hogs last year; sheep and lamb, 1,159,150 against 1,189,416; cattle, 731,407, against 762,045; calves, 358,438, against 377,969.

The yield of lard per hog showed a decline to only 32.31 lbs., against 36.37 lbs., the average of the past year. This represents only 14.68 per cent of the live weight of the hog against an average of 15.68 per cent. The November production of lard was 144,987,000 lbs., against 141,720,000 lbs. last year and a 5-year average of 120,950,000 lbs. The total production of lard for the year ending October 31 was 1,779,789,000 lbs.

Taking the exports of lard for the year ended December 31 of 821,000,000 lbs., it seems that the domestic distribution for the year was approximately around 1,000,000,000 lbs., an unusually large total. When this is taken into consideration with the enormous disappearance of cottonseed oil the past year, the consumption of edible fats in this country becomes extremely impressive.

There is considerable doubt being expressed as to whether this enormous disappearance of both lard and cottonseed oil is the result of the fairly low prices which have prevailed or whether they represent a reflection of the general prosperous condition of the entire country.

PORK—The market was steady with a fair demand at New York. Mess was quoted at \$26.50; family, \$33.50; fat backs, at \$20.00@24.00.

LARD—Demand was fair and the market steadier, following futures to some extent. At New York, prime western was quoted at \$10.80@10.90; middle western, \$10.65@10.75; city, 10% @ 10 1/4c; refined continent, 10% @ 10 1/4c; South America, 10% @ 11c; Brazil kegs, 11% @ 12c; compound, car lots, 10 1/4c; smaller lots, 10 1/2c.

At Chicago, regular lard in round lots, was quoted at January price, loose lard, 80c under January; leaf lard, \$1.07 1/2 under January.

BEEF—The market was very steady with demand in the East fairly good. At New York, mess was quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@29.00; extra India mess, \$42.00 @ 44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues at \$70.00@75.00 per barrel.

See page 42 for later markets.

Packers' Provision Stocks

Increases are noted in the stocks of meat and lard on hand as compared with those of December 14, 1929, according to the reports of some 99 packing companies, representing 70 to 75 per cent of the packing industry, to the Institute of American Meat Packers.

The general summary of provision stocks at January 4, 1930, with comparisons, have been compiled as follows:

Products on hand now.	Compared with 2 weeks ago.	Compared with year ago.
Totals and Groups:		
All pork cured, curing and frozen for cure, incl. lard	15.6% more	9.5% less
Same, not incl. lard	33.9% more	9.6% less
Dry salt meats	5.4% more	33.1% less
S. P. and dry-cured meats	9.7% more	0.8% less
Green frozen meats (for cure)	45.0% more	8.2% less
S. P., D. C. and frozen meats combined	15.8% more	2.5% less
Individual Items:		
Hams, all (regular and skinned, sweet pickled, dry-cured, and frozen combined)	10.9% more	3.9% more
Picnics, all (same as hams)	45.2% more	14.5% less
Bellies, all, except dry salt	15.3% more	4.8% less
Bellies, dry salt	4.8% less	37.0% less
Lard	29.2% more	9.2% less

*Lard figures may not be representative, owing to omission of non-packer stocks.

As shown by THE NATIONAL PROVISIONER DAILY MARKET SERVICE, prices of all hams are 4.6 per cent less than those of a year ago; picnic prices are 9.3 per cent more; bellies, with the exception of dry salt, are 6.1 per cent more; dry salt bellies are 3.9 per cent less; and lard is 14.8 per cent less than the prices at the beginning of January, 1929.

Hog Slaughters.

For the five weeks ended January 3, the federal inspected hog slaughter at the 9 principal markets totaled 2,715,000 compared with 3,168,000 in the same period a year ago, or a decrease of 14.3 per cent.

Receipts at 20 markets for the five weeks ended January 4 totaled 3,508,000 compared with 4,085,000 in the same period last year, a decrease of 14.1 per cent.

The total federally inspected hog slaughter for the month of December, 1929, is estimated at 5,200,000, as compared with 5,782,000 the previous year, a decrease of 10.1 per cent. The 5-year average, 1924-1928, for this period was 5,236,000 head, the slaughter for the past month showing a decrease of .7 per cent.

For the two months ended December 31, 1929, the total federally inspected hog slaughter, partly estimated, was 9,700,000, as compared with 10,237,000 for the same period in 1928, a decrease of 5.3 per cent. Compared with the 5 year average, 1924-1928, of 9,244,000, slaughter in the 1929 period was 4.9 per cent greater.

The average price for hogs at Chi-

cago during December, 1929, was 8.7 per cent more than in December, 1928.

Comparative Total Stocks.

(Figures in million lbs., 600,000 omitted.)

	1929.	1928.	1927.	1926.	1925.
Total stocks, excl. lard:					
December 1, 1929	489	461	420	390	385
31 (1929 estimate)	620	670	655	473	472
Increase or decrease	+131	+209	+235	+83	+87
Percent	+26.8	+45.3	+56.0	+21.3	+22.6
Pork produced under Federal inspection during December, excl. lard (1929 est.)	681*	773	659	582	620

* Estimate.

Provision stocks at the end of December, 1929, as reported to the Institute, follow:

Product.	Jan. 4, 1930.	Dec. 14, 1929.	Jan. 5, 1929.
Dry Salt Meats:			
Belilles	43,649	45,760	69,269
Fat backs	13,162	10,393	17,223
All other D. S. cuts	17,296	14,296	24,273
Total D. S. meats	74,107	70,319	110,765
S. P. and D. C. Meats (cured and in cure):			
Regular hams	88,267	79,297	100,264
Skinned hams	92,532	87,351	74,004
Picnics	29,322	20,925	33,359
Belilles	58,167	58,474	60,291
All other S. P. and D. C. cuts	15,218	12,427	17,806
Total S. P. and D. C. meats	283,526	258,474	285,724
Green Frozen Meats (for cure):			
Regular hams	10,478	7,221	14,035
Skinned hams	7,861	5,707	3,380
Picnics	2,552	1,959	3,931
Belilles	53,573	38,428	57,099
All other pork frozen for cure (not incl. pork loins, etc.)	4,117	1,828	7,095
Total frozen meats	78,581	54,211	85,500
Total all meats cuts	436,214	383,004	482,049
Lard	60,240	46,614	66,312
Grand total, incl. lard	496,454	429,618	548,361

PORK AND LARD EXPORTS.

Exports of lard from the principal ports of the United States increased approximately 80,000,000 lbs. in 1929 over 1928, the 1929 shipments from these ports totaling 821,544,000 lbs. compared with 740,950,000 in 1928. Of this quantity, the United Kingdom took 241,540,000 lbs.; Germany, 219,325,000 lbs., and the rest of Europe, 96,795,000 lbs.

Shipments of pickled pork amounted to 43,405,000 lbs. in 1929 and 32,396,000 lbs. in 1928. Of the 1929 exports, Canada purchased 11,170,000 lbs., and the United Kingdom, 7,584,000 lbs.

Shipments of hams and shoulders, including wiltshires, aggregated 126,587,000 lbs. in 1929, compared with 119,410,000 lbs. in 1928. Of this amount 99,573,000 lbs. were purchased by the United Kingdom, 7,449,000 lbs. by Cuba, and 1,491,000 by Belgium.

Exports of bacon, including Cumberlands, totaled 145,748,000 lbs. in 1929 as against 122,046,000 in 1928. The United Kingdom and other European countries were the largest purchasers of this product.

The principal ports from which the various pork products were exported include Boston, Detroit, Port Huron, Key West, New Orleans, New York, Philadelphia, and Portland, Me.

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for December, 1929, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics as follows:

FRESH PORK CUTS.

	Chicago.		New York.	
	Dec. 1929.	Dec. 1928.	Nov. 1929.	Nov. 1928.
Loins.				
8-10 lb. av.	19.18	16.58	19.51	17.02
10-12 lb. av.	18.60	16.08	18.96	16.51
12-15 lb. av.	18.16	15.19	17.90	15.75
16-22 lb. av.	15.99	13.65	16.38	14.52

Shoulders, N. Y. Style, Skinned, No. 1.
8-12 lb. av. 14.30 12.82 15.91 14.25

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Chicago.		New York.	
	Dec. 1929.	Dec. 1928.	Nov. 1929.	Nov. 1928.
Hams, Smoked, Regular No. 1.				
10-12 lb. av.	25.30	25.88	26.12	26.50
12-14 lb. av.	25.50	25.50	24.56	25.75
14-16 lb. av.	23.25	25.50	24.50	25.50
Hams, Smoked, Regular, No. 2.				
10-12 lb. av.	23.05	24.38	22.00	23.64
12-14 lb. av.	21.85	24.00	21.00	23.00
14-16 lb. av.	21.65	23.88	21.00	23.00
Hams, Smoked, Skinned, No. 1.				
10-12 lb. av.	23.18	25.12	24.62	25.50
12-14 lb. av.	22.95	24.62	24.00	24.50
Hams, Smoked, Skinned, No. 2.				
10-12 lb. av.	21.16	23.62	21.00	24.25
12-14 lb. av.	20.05	23.00	21.00	22.25
Bacon, Smoked, No. 1 (Dry Cure).				
6-8 lb. av.	28.80	28.00	29.44	27.75
8-10 lb. av.	27.70	27.88	27.94	26.78
Bacon, Smoked, No. 1 (S. P. Cure).				
8-10 lb. av.	23.85	22.50	22.00	20.55
10-12 lb. av.	22.55	22.50	22.00	20.55
Picnics, Smoked, No. 1.				
4-8 lb. av.	18.39	17.75	16.69	16.39
Fat Backs, D. S. Cured, No. 1.				
12-14 lb. av.	12.25	13.88	13.06	14.00
Lard, ref., hard.				
wood tubs	11.94	12.88	13.03	13.50
Lard, substitute, hardwood tubs				
11.06	11.88	11.81	12.50	
Lard, ref., 1 lb. cartons				
12.88		15.00		

CHICAGO LARD STOCKS.

Lard stocks at Chicago at the end of each month of 1929, compared with those of 1928 and 1927, are reported by the Chicago Board of Trade as follows:

	1929 Lbs.	1928 Lbs.	1927 Lbs.
January	73,126,328	33,626,234	21,243,584
February	95,242,643	61,669,954	29,477,439
March	98,146,158	75,558,115	35,172,240
April	97,968,680	84,095,013	36,264,356
May	83,943,704	85,086,956	46,017,498
June	102,339,518	131,205,890	66,530,602
July	111,328,949	117,231,044	98,530,602
August	97,230,471	104,401,089	93,820,826
September	85,448,236	72,866,900	55,523,359
October	57,861,413	41,619,982	36,946,989
November	30,072,884	31,575,339	17,477,450
December	29,154,307	33,959,574	16,761,121

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Jan. 4, 1930, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Argentina—Canned	corned beef	36,000 lbs.
Canada—Pork cuts		771 lbs.
Canada—Bacon		3,006 lbs.
Canada—Sausage		410 lbs.
Canada—Beef extract		12,180 lbs.
Canada—Beef tongues		22,175 lbs.
Germany—Sausage		1,128 lbs.
Germany—Ham		1,700 lbs.
Ireland—Ham		3,228 lbs.
Ireland—Bacon		715 lbs.
Italy—Sausage		4,496 lbs.
Spain—Sausage		2,500 lbs.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Jan. 1 to Jan. 8, 1930, totaled 8,855,765 lbs.; tallow, none; greases, 1,097,000 lbs.; stearine, 29,200 lbs.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Dec. 28, 1929, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	—Week ended—				Jan. 1, '29 to
	Dec. 28, 1929.	Dec. 21, 1929.	Dec. 14, 1929.	Dec. 7, 1929.	Dec. 1, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	890	481	521	126,587	1,491
To Belgium					394
United Kingdom					5,167
Other Europe					7,449
Cuba	6	6	47	126,587	
Other countries	34	64	125	16,507	

BACON, INCLUDING CUMBERLANDS.

	Dec. 28, 1929.	Dec. 21, 1929.	Dec. 14, 1929.	Dec. 7, 1929.	Dec. 1, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	3,186	3,331	2,022	145,748	9,849
To Germany	128		45	9,849	
United Kingdom	2,503	3,100	1,067	61,019	
Other Europe	547		575	50,317	
Cuba	3		46	15,179	
Other countries	5	222	259	9,384	

LARD.

	Dec. 28, 1929.	Dec. 21, 1929.	Dec. 14, 1929.	Dec. 7, 1929.	Dec. 1, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	13,301	17,649	15,197	821,544	3,400
To Germany	5,904	4,309	3,696	219,325	
Netherlands			1,700	46,050	
United Kingdom	4,309	6,342	4,983	241,540	
Other Europe	1,144	1,761	2,140	96,795	
Cuba	114	1,298	1,820	77,033	
Other countries	1,830	1,279	858	140,801	

PICKLED PORK.

	Dec. 28, 1929.	Dec. 21, 1929.	Dec. 14, 1929.	Dec. 7, 1929.	Dec. 1, 1929.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	227	159	573	43,405	3,400
To United Kingdom		42	325	7,584	
Other Europe		8	13	3,400	
Canada	168	88	192	11,170	
Other countries	53	24	43	21,251	

TOTAL EXPORTS BY PORTS.

	Week ended Dec. 28, 1929.	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	890	3,186	13,301	227	
Boston					
Detroit	644	338	1,240	5	
Port Huron			495	159	
New Orleans	40	8	1,884	53	
New York	95	2,816	7,856	8	
Philadelphia			60		
Portland, Me.	111	24	1,118		

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom (Total)	145	1,000		
Liverpool	145	473		
Detroit				
Manchester				
Glasgow				
Other United Kingdom				

IMPORTS OF SAUSAGE CASINGS.

Imports of sausage casings into the United States during November, 1929, according to advance reports from the meats, oil and fats section of the U. S. Bureau of Foreign and Domestic Commerce, were as follows:

NOVEMBER, 1929.

Origin.	Sheep, lamb and goat casings, lbs.	Other casings, nspf. lbs.
Germany	14,583	115,434
Greece	5,295	
Russia in Europe	31,363	64,682
United Kingdom	3,197	4,281
Canada	6,281	241,400
Argentina	21,768	431,279
Brazil		24,011
Chile	7,174	4,352
Uruguay		53,945
British India	15,833	
China	61,017	36,761
Iraq	19,950	
Persia	25,900	
Turkey in Asia	16,104	
Australia	50,845	256,451
New Zealand	23,849	3,696
Other Countries	13,304	3,199
Total	310,559	1,239,491

Watch "Wanted" page for bargains.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A firmer tone featured the market for tallow in the East. Offerings were more strongly held, but the volume of actual business passing appeared to be exceedingly light. In fact, claims were made that little or no business had passed since the 7% c f.o.b. level for extra was established. However, it was rather generally agreed that the next important business would be at better figures. In fact, there were intimations that buyers would pay 7% c f.o.b. at New York for extra, but the larger sellers were reported asking $\frac{1}{2}$ @ $\frac{1}{4}$ c more than that figure.

The buyer was not inclined to bid up the market for supplies, but the seller appeared to have the impression that soapers were well stocked with soft materials and were in need, or would be shortly, of heavy body materials, particularly tallow. While there was some tendency to watch crude cotton oil, owing to the weakness in that market at the present levels, there was little possibility of oil competing with tallow. On the whole, there was a better feeling in other soapers' materials and no evidence of any increase in offerings of nearby palm oils.

At New York, special loose was quoted at 7% c; extra f.o.b., 7% @ 8c; edible, 8% c.

At Chicago, the market was firmer with a better demand, with sale of prime packer at 8c loose, f.o.b. Chicago reported and a round lot of special tallow prompt shipment at 7% c f.o.b. noted.

At Chicago, edible was quoted at 8% c; fancy, 8c; prime packer, 8c; No. 1, 7% c; No. 2, 6% @ 6% c.

At the London auction, 492 casks were offered and 278 sold. Mutton 38s @ 39s; beef 37s @ 40s; good mixed, 34s 6d @ 37s. At Liverpool, Australian tallow was unchanged with fine at 38s 6d and good mixed at 37s.

STEARINE—The market was quiet in the East and barely steady, with oleo, New York, quoted at 9% c. At Chicago, the market was dull and barely steady with oleo at 9c.

OLEO OIL—While trade was quiet, the market at New York was firm with extra at 11% @ 12% c; medium, 9% @ 10% c; lower grades, unquoted. At Chicago, the market was quiet and very steady, with extra quoted at 11% c.

See page 42 for later markets.

LARD OIL—The market was barely steady. Demand was limited, particularly for lower grades. At New York, edible was quoted at 15c; extra winter, 13c; extra, 12% c; extra No. 1, 11% c; No. 1, 11% c; No. 2, 11c.

NEATFOOT OIL—The market was barely steady, particularly the lower grades, with demand limited. At New York, pure was quoted at 14% c; extra, 12% c; No. 1, 11% c; cold test, 18% @ 18% c.

GREASES—A better feeling which

developed recently overspread the market for greases in the East again the past week. Sentiment was somewhat better as a little more demand was reported in the market and sellers, particularly, were firmer in their ideas. Buyers did not readily follow the upturns, but prices were $\frac{1}{4}$ c or more better than they have been of late. Reports of a better feeling in tallow and little or no pressure of nearby palm oil on the market, appeared to have accounted for the strengthening in greases the past two weeks. At New York, superior house was quoted at 7 @ 7% c; yellow and house, 6% @ 6% c; A white, 7% c; B white, 7% @ 7% c; choice 8% @ 8% c.

At Chicago, the market was firmer on greases with active trading in choice white reported. The market appeared to be closely sold up. The latter situation has been reflected to some extent in medium and low grade greases. At Chicago, brown was quoted at 6% @ 6% c; yellow, 6% @ 6% c; B white, 6% @ 6% c; A white, 7% @ 7% c; choice white, all hog, 7% c.

By-Products Markets

Chicago, Jan. 9, 1930.

Blood.

Little interest is being shown in the blood market, and prices are unchanged with last week.

Unit Ammonia.
Ground and unground.....\$4.50 @ 4.00

Digester Feed Tankage Materials.

Feed tankage materials are receiving little interest although the tone of the market is better.

Unit Ammonia.
Unground, 11% to 12% ammonia...\$ 4.50 @ 4.00 & 10
Unground, 8 to 9% ammonia.... 3.00 @ 3.25 & 10
Liquid stick @ 4.00
Steam bone meal, special feeding, per ton @ 42.50

Fertilizer Materials.

Buyers are showing little interest and stocks are moving out slowly. There has been no change in prices, however. High grade ground selling at \$3.65 & 10c, Chgo.

Unit Ammonia.
High grd. ground, 10 @ 11% am..\$ @ 3.65 & 10
Low grd., and ungr., 6-9% am.. @ 3.50 & 10
Hoof meal @ 3.25
Bone tankage, low grd., per ton 24.00 @ 25.00

Bone Meals (Fertilizer Grades).

Inactivity is ruling in this market. Buyers are showing little interest and prices are nominal.

Raw bone meal\$50.00 @ 55.00
Steam, ground, 3 & 50..... 51.00 @ 52.00
Steam, unground, 3 & 50..... 29.00 @ 31.00

Cracklings.

Buyers are making few inquiries and fewer purchases. Prices are nominal.
Per Ton.

Hard pressed and exp. unground, per unit protein\$.90 @ 1.00
Soft prod. pork, ac. grease & quality 70.00 @ 75.00
Soft prod. beef, ac. grease & quality 50.00 @ 55.00

Gelatine and Glue Stocks.

The market is easier. Buyers are showing some interest but producers are not pressing sales.

Per Ton.
Kip and calf stock\$38.00 @ 42.00
Hide trimmings 30.00 @ 33.00
Horn piths 42.00 @ 43.00
Cattle jaws, skulls and knuckles... 40.00 @ 42.00
Sinews, pizzles 53.00 @ 55.00
Pig skin scraps and trim., per lb.... @ 7c

Horns, Bones and Hoofs.

Per Ton.
Horns, according to grade\$85.00 @ 100.00
Mfg. shin bones 70.00 @ 140.00
Cattle hoofs 45.00 @ 47.00
Junk bones 27.00 @ 28.00
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Most contracts for hair have been closed and the market has entered the usual dull winter period. Some sales of grey winter were made the past week at 5% c but trading is light.

Coll and field dried.....2% @ 3% c
Processed grey, summer, per lb..... 4 @ 5c
Processed grey, winter, per lb..... 5% @ 5% c
Cattle switches, each* 4% @ 5c

* According to count.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Jan. 7, 1930.—The nominal quotation for ground tankage is \$4.00 and 10c, but a few cars were sold at \$3.75 and 10c f.o.b. New York. This, however, is fertilizer tankage. Un-ground tankage is offered freely at \$3.75 and 10c f.o.b. New York and other eastern points, and considerable of this material is suitable for feeding purposes. The tankage market is weak, with stocks accumulating.

There is not much change in the price of dried blood, last sales having been made at \$3.80 per unit, f.o.b. New York. Demand is light.

Un-ground cracklings, 50 to 55 per cent, sold at 97% c per unit, f.o.b. New York, due to a slightly better demand.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are reported as follows:

Inspection granted — *The Sidney Packing Co., Sidney, O.

Inspection withdrawn — *Armour and Company, Wilmington, Del.

*Conducts slaughtering.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago, Illinois

HAMMOND'S Mistletoe MARGARINE

TRADE GLEANINGS

The Madison Packing Co., Madison, Ill., will erect a 2-story and basement packing plant in the near future.

The Federal Provision Co., 305 Broadway, New York City, has been incorporated for \$10,000.

E. E. Price, manager of the Idaho Falls Cold Storage Corp., Idaho Falls, Ida., plans to erect a poultry feeding and dressing plant.

The Noyes Land and Cattle Co., Ashland, Mont., capitalized at \$50,000, has filed articles of incorporation.

The Klies Livestock Co., Great Falls, Mont., capitalized at \$60,000, has filed articles of incorporation.

Bids are being received by F. Hartler, 118 Lawrence st., New Haven, Conn., for the construction of a bologna plant, which will include a cold storage unit. The plant will cost about \$45,000.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 7, 1930.—Extra tallow, f.o.b. seller's plant, 7% @ 7½¢ lb.; Manila coconut oil, tanks, New York, 7½¢ lb.; Manila coconut oil, tanks, coast, 7¢ lb.; Cochin coconut oil, barrels, New York, 9@9½¢ lb.

P. S. Y. cottonseed oil, barrels, New York, 9% @ 10¢ lb.; crude corn oil, barrels, New York, 9% @ 10¢ lb.; olive oil foots, barrels, New York, 8@8½¢ lb.; 5 per cent yellow olive oil, barrels, New York, 95¢ gallon.

Crude soya bean oil, barrels, New York, 11½@12¢ lb.; palm kernel oil, barrels, New York, 9@9½¢ lb.; red oil, barrels, New York, 10½@11¢ lb.; Nigre palm oil, casks, New York, 7% @ 7½¢ lb.; Lagos palm oil, casks, New York, 8½@8¾¢ lb.; glycerine, soap-lye, 6% @ 7¢ lb.; glycerine, C. P., 13% @ 14¢ lb.; glycerine, dynamite, 10% @ 14¢ lb.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
**SHORTENING
MARGARINE**

LARD AND MARGARINE IMPORTS.

Statistics recently issued by the British Government on the import of lard and margarine for the first 11 months of 1929 compared with similar periods in 1928 and 1927 show a rather hopeful situation for lard. At the same time they would seem to indicate that margarine is not gaining the foothold in the United Kingdom that recent activity would seem to indicate. These figures are as follows:

	IMPORTS.		
	In the first eleven months of	1928	1927
	Lbs.	Lbs.	Lbs.
Margarine:			
Netherlands ...	10,073,640	112,419,664	117,199,488
France	388,864	433,888	415,296
Irish Free State	2,183,328	1,649,308	1,650,547
Other countries.	742,448	607,040	566,720
Total	13,388,280	115,109,900	119,832,051
Lard:			
From U. S.	229,559,680	214,712,960	198,544,640
Other countries.	36,867,920	41,903,680	47,461,120
Lard: Imitation.	7,956,480	7,217,280	8,008,000

VALUE OF IMPORTS.

	(Pound Sterling)		
	1929	1928	1927
Margarine:			
Netherlands ...	2,400,574	3,277,515	3,572,246
France	11,376	13,749	13,249
Irish Free State	70,706	53,741	53,357
Other countries.	24,153	17,405	15,590
Total	2,506,809	3,362,410	3,654,433
Lard:			
From U. S.	6,117,630	5,873,066	5,607,745
Other countries.	994,150	1,152,941	1,363,895
Lard: Imitation.	117,731	168,004	191,028

While the lard substitute trade seems to be on something of a stationary basis at a low volume, the trend of lard demand during the past three years is sharply upward.

SOAP AND MARGARINE MERGER.

Unilever Ltd., an organization which came into being in London on January 1 on the completion of the amalgamation of Lever Bros. and the Margarine Union, is reported to involve capitalization of \$350,000,000. As a result of the merger it has been found necessary to retire Lever Bros. co-partnership shares, the nominal value of which is placed at 2,352,548 pounds sterling. These will be exchanged for one pound 7 per cent cumulative preference shares in the new combine. The firm of Lever Bros. is said to be the largest soap making concern in the world; its total sales of one brand alone during 1928 amounted to 131,800,000 cakes, of which

119,000,000 were sold in the United States and Canada.

The combined soap sales of Lever Bros. enterprises during the year increased 35,494 tons, the greatest sales expansion the company has had in several years. Sales of cattle cake, meal and compounds at the same time reached a total of 784,801 tons, and considerable progress was made by one of its subsidiaries in promoting the use of glycerine as an antifreeze.

The Margarine Union, a Dutch-English combination, together with its parent organization, Margarine Unie, has dominated the margarine trade of Europe for years. Considering the capital involved and the world-wide ramifications of both companies, the merger is considered one of the largest in European industrial history.

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during November, 1929, with comparisons, were as follows, according to the U. S. Bureau of Internal Revenue:

	Nov. 1929. Lbs.	Nov. 1928. Lbs.
Total production of uncolored oleomargarine	31,708,818	29,126,253
Ingredient schedule for uncolored oleomargarine:		
Butter	266,018	234,655
Cocoanut oil	16,167,551	15,521,515
Cottonseed oil	2,667,009	2,347,130
Edible tallow	1,005	2,570
Egg yolk	510	
Milk	9,015,877	8,258,086
Mustard oil	5,505	1,390
Neutral lard	1,687,733	1,971,330
Oleo oil	4,034,519	3,582,446
Oleo stearine	547,571	487,370
Oleo stock	84,973	105,457
Palm oil	116,096	95,123
Palm-kernel oil		1,620
Peanut oil	504,317	654,457
Salt	2,581,919	2,405,734
Soda	9,978	10,134
Total	37,694,957	35,659,006
Total production of colored oleomargarine	1,728,074	1,442,957
Ingredients schedule for colored oleomargarine:		
Butter	3,122	2,376
Cocoanut oil	635,552	504,578
Color	1,975	1,947
Cottonseed oil	185,210	273,473
Milk	470,126	672,513
Neutral lard	176,182	274,706
Oleo oil	373,375	514,645
Oleo stearine	8,914	16,100
Oleo stock	6,628	7,468
Palm oil	29,788	24,075
Peanut oil	37,413	32,655
Salt	135,209	141,045
Soda	213	148
Total	2,063,687	2,465,480

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fairly Active—Rally Follows New Lows—Cash Trade Slow—Crude Weaker—Liquidation Factor Sentiment More Mixed—Lard Rallies.

A fairly active market was on in cotton oil futures on the New York Produce Exchange the past week. The market displayed distinct weakness for a time, slumping to new season's lows under persistent commission house liquidation and professional pressure which uncovered stop loss orders. Commission house pressure was rather general in small lots, and this pressure met very poor support other than profit taking and resting orders to buy on a scale down.

Continued heaviness in lard and a weaker crude market, together with lack of improvement in cash oil trade and a disposition to look for unsatisfactory December statistics, again counted against the market. A sold out condition however, was disclosed when liquidation dried up, and lard rallied.

Some new outside buying, together with short covering through commission houses and the locals, made for a recovery of about $\frac{1}{4}$ c a lb. from the extreme low point. Some regarded the rally as an upturn in a bear market, but on the whole sentiment was more mixed, and several were predicting the advance would go further, provided the lard market showed any strength whatsoever. Operations throughout the week were sufficiently mixed that individual trading counted for little.

Crude Makes New Lows.

Some of the larger houses recently on the selling side, were buyers on the breaks, but there was an undercurrent of fear that the market would experience further March liquidation on any rallies from this level. Refiners' brokers pressed the market for a time, and although crude made new lows, selling from refiners appeared less in evidence although some cash oil men were of the impression that refiners' selling would be encountered on the bulges as no particular volume of crude oil came out on the breaks.

Southern operations were divided, although the South appeared to have bought, in the main, on the decline. The locals got short on the break and followed the market down, so that expectations were that a further upturn in lard would scare in the balance of the ring shorts.

In refining quarters estimates were that the December consumption would range somewhere between 225,000 and 270,000 bbls., compared with 271,000 bbls. in December, 1928. As a result, the trade was fearful that the coming

Government report might make an unfavorable statistical showing. Consuming demand the past week was again of a hand to mouth character and largely to take care of immediate requirements, the buyer holding off owing to the action of the market. On the rally, cash interests reported a little more inquiry and are confident that should the market hold or score further gains, cash demand will improve materially as consumer stocks are said to be quite light.

Lard More Active.

In the Southeast and Valley crude sold at $\frac{1}{2}$ c, while in Texas the market was $\frac{1}{4}$ c nominal. Refining interests expected a recovery in the Southeast to $\frac{1}{2}$ c however, and the attitude of the mills will be watched very closely. Notwithstanding the break in the market, there were no indications of any particular liquidation of long seed in the South, although at times part of the weakness in the oil future market here was again attributed to efforts to shake out speculatively-held seed.

Lard after making new lows rallied 30 points, and during the past week the lard market has been attracting more attention around the oil ring. There is a tendency to feel that any material improvement in lard must find reflection in oil to some extent, although many argue that the general business situation is such and the supplies of oil liberal enough to make for a situation where supply and demand in the main will rule the oil market.

At the low prices of the season, nevertheless, oil was regarded as distinctly cheap in most quarters, and again there was some talk of soap kettle possibilities although with extra tallow f.o.b. New York $7\frac{1}{2}$ c@ $7\frac{1}{2}$ c, the crude cotton oil market did not appear low enough to attract soapers' attention.

The developments in the March delivery in the immediate future will have considerable effect, while a backing and filling market until the Government report is out of the way would not be surprising. One of the oldest cotton oil men in the business, who ordinarily is a bear on the market under any circumstances, expressed the opinion that oil at the present levels was too low, and that the buyer for the long pull, would be repaid later in the season.

COTTONSEED OIL—Market transactions at New York:

Friday, January 3, 1930.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	840 a	865
Jan.	845 a	865
Feb.	845 a	860
Mar.	2000	881 875	877 a
April	880 a	898
May	1300	903 898	897 a	899
June	902 a	915
July	4000	920 915	917 a
Aug.	922 a	935

Total sales, including switches, 7,300 bbls. P. Crude S. E. $7\frac{1}{2}$ Sales.

Saturday, January 4, 1930.

Spot	840 a	865
Jan.	840 a	865
Feb.	845 a	860
Mar.	700	872 870	870 a
April	300	880 871	870 a	880
May	2300	994 890	892 a
June	895 a	910
July	1200	912 912	912 a
Aug.	915 a	930

Total sales, including switches 4,500 bbls. P. Crude S. E. $7\frac{1}{2}$ Bid.

Monday, January 6, 1930.

Spot	835 a	860
Jan.	835 a	855
Feb.	835 a	855
Mar.	4400	868 860	862 a
April	865 a	880
May	4500	888 880	880 a	882
June	885 a	898
July	4700	910 900	901 a	902
Aug.	907 a	920

Total sales, including switches 13,600 bbls. P. Crude S. E. 7 Sales.

Tuesday, January 7, 1930.

Spot	825 a	850
Jan.	825 a	850
Feb.	825 a	850
Mar.	4500	855 844	852 a	853
April	853 a	870
May	2300	875 863	873 a
June	878 a	888
July	2900	896 885	895 a	896
Aug.	903 a	910

Total sales, including switches 9,700

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 9, 1930.—Cotton oil markets weak and lower for several successive days, followed by fair upturn Wednesday as lard advanced. Crude steady at $\frac{1}{2}$ c Texas and Oklahoma, $\frac{1}{4}$ c elsewhere. Bleachable quiet at $7\frac{1}{2}$ c loose, New Orleans, demand limited. Most buyers expecting fresh declines after publication of December consumption report next Monday, while a few think the season's lows were seen on Tuesday.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 9, 1930.—Crude cottonseed oil has been very quiet. Sales were made this week at $7\frac{1}{2}$ c Valley; 41 per cent protein meal declined to \$34.75 at Memphis, but recovered today and closed at \$35.00. Loose cottonseed hulls are dull at \$6.00 Memphis. There have been very heavy rains in this section all this week.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 9, 1930.—Prime cotton seed nominal; prime crude oil, $6\frac{1}{2}$ @ $6\frac{1}{2}$ c; 43 per cent cake and meal, \$39.00; hulls, \$11.00; mill run linters, $2\frac{1}{2}$ @ $3\frac{1}{2}$ c.

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Nov.,
1928.
Lbs.

29,126,253

234,655
15,521,515
2,347,180
2,570

8,258,006

1,390

1,971,330

3,562,446

487,370

105,457

90,122

1,620

654,437

2,406,734

10,134

35,659,006

1,442,957

2,376

504,578

1,047

273,472

672,513

274,708

514,045

10,100

7,468

24,075

32,655

141,045

148

2,465,430

bbls. Prime Crude S. E. 7 Asked.

Wednesday, January 8, 1930.

Spot	845	a	870
Jan.	840	a	865
Feb.	840	a	865
Mar.	1900	867	853
April	872	a	885
May	600	886	877
June	890	a	905
July	4900	911	897
Aug.	915	a	925

Total sales, including switches, 7,400
bbls. P. Crude S. E. 6% Bid.

Thursday, January 9, 1930.

Spot	850	a	875
Jan.	850	a	875
Feb.	855	a	885
Mar.	880	869	880
April	885	a	899
May	900	891	900
June	913	908	913
July	920	910	920
Aug.	932	932	932

See page 42 for later markets.

COCOANUT OIL—The market ruled very quiet throughout the week, showing little or no change. Demand was limited and buyers holding off, while sellers' ideas were steady. At New York, tanks were quoted at 7½@7¼c and bulk oil at 7@7¼c. Pacific Coast tanks were quoted at 6¼@6¼c.

CORN OIL—The market was barely steady and quiet being influenced somewhat by cotton oil. Corn oil, f.o.b. mills, was quoted at 7½@7¼c.

SOYA BEAN OIL—The market was irregular, but trade was limited and both sides awaiting developments. New York tanks were quoted at 10¼@10½c; packages, 11¼c; Pacific Coast tanks, 9½c.

PALM OIL—There was little doing in the way of business in this market and prices were more or less nominal. Some are awaiting tariff developments. At New York, spot Nigre was quoted at 7½c; shipment Nigre, 7c; shipment Lagos, 7½c; 20 per cent soft oil, 7.20c.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI • OHIO

Cable Address: "Procter"

PALM KERNEL OIL—There was a steady feeling in this market but the volume of business was light. At New York, tanks were nominally quoted at 7¼@7½c and bulk oil at 7.05c.

OLIVE OIL FOOTS—Demand was rather slow and the market as a result barely steady. New York spot tanks were quoted at 7¼c, while January forward shipment was quoted at 7¼c.

RUBBERSEED OIL—The market was purely nominal and quoted at 9c for shipment.

SESAME OIL—Market nominal.**PEANUT OIL**—Market nominal.

COTTONSEED OIL—Store oil demand was quiet, the market fluctuating with futures. Store oil was quoted nominally at ¼c over January. Southeast and Valley crude sold at 6¼c. Texas was quoted at 6¼c nominal.

NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)

New Orleans, La., Jan. 6, 1930.—Contracts in the New Orleans futures market are now almost on an investment basis, with March selling at \$7.77, and May at \$8.00. If July declines to \$8.00, purchases thereof should prove very profitable.

Cotton is quiet but steady, at near the government loan value. There is likelihood of a sharp advance materializing, because of poor business conditions within the industry and the competition of foreign growths. However, unless the Farm Board supports the futures contract market or merchants buy in their short hedges due to spot sales, the speculator may have difficulty in selling.

The cottonseed oil position is almost identical, except that the long speculative interest is not large, and next season's probable yield will have a greater influence in a market which is not water-logged.

March and May are trading at 23 points' difference, and March and July at about 38 points.

With little long speculative liquidation in sight, and considering the value, a purchase of July cottonseed oil New Orleans' contracts is attractive.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Jan. 8, 1929.—Cotton seed bids advanced a little overnight and continued firm through the session, influenced by only limited selling interest and an upturn in both oil and meal from Tuesday's close.

The weather over the cotton belt, as well as the North and East helped the better feeling, while on the other hand country movement to cash handlers is in better volume. Consignments today totaled around 100 tons. These purchases by cash handlers are being accumulated directly against January and February commitments in the futures, and contemplating delivery. There is also some accumulation at Memphis for the account of gin interests.

Bids for cash seed tonight are understood to be going out on an average at \$34.75 delivered Memphis, for seed to show about an average hill seed analysis, under weights and grades settlements, which have uniformly adjusted Delta seed to a basis of from \$2.50 to \$3.50 over the base grade. Current run

of seed is in most instances not of a deliverable quality, but there is a large accumulation in the country of seed gathered early last fall.

Cottonseed meal was firmer at the start, and the active options traded up to \$35.00 on the opening call, and later to \$35.25 in mid-session, March working up to \$35.30 and July to \$35.35. On the advance, sellers were more interested and March traded back down to \$35.05, April to \$35.10 and May to \$35.15 on the third call. At the close there was considerable stuff on offer at \$35.25, February through May, with buyers' views fractionally lower and opinion fairly well divided.

Consumptive demand will probably pick up some on this recent upturn, while mill selling is following the futures very closely, and while in only fair volume, continues in sufficient tonnage to meet day-to-day dealers' requirements.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Jan. 9, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.	@10½
3,500 lbs. and up.	@10½
Less than 3,500 lbs.	@11¼
Southeast:	
3,500 lbs.	@10½
Less than 10,000 lbs.	@10½
Southwest:	
Carlota, 26,000 lbs.	@10½
10,000 lbs. and up.	@10½
Less than 10,000 lbs.	@10½
Pacific Coast:	@11
Salad Oil.	
North and Northeast:	
Carlota, 26,000 lbs.	@10½
5 bbls. and up.	@11
1 to 4 bbls.	@11¼
South:	
Carlota, 26,000 lbs.	@10½
Less than carlots	@10½
Pacific Coast:	@10½

Cooking Oil—White.
¼c per lb. less than salad oil.
Cooking Oil—Yellow.
¼c per lb. less than salad oil.

COCOANUT OIL IMPORTS.

Total imports of coconut meat and coconut oil into the United States during the month of October, 1929, are reported by the U. S. Bureau of Foreign and Domestic Commerce as follows: Coconut meat, 5,402,566 lbs., valued at \$392,194; and coconut oil, 36,769,994 lbs., valued at \$2,452,598.

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively

ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

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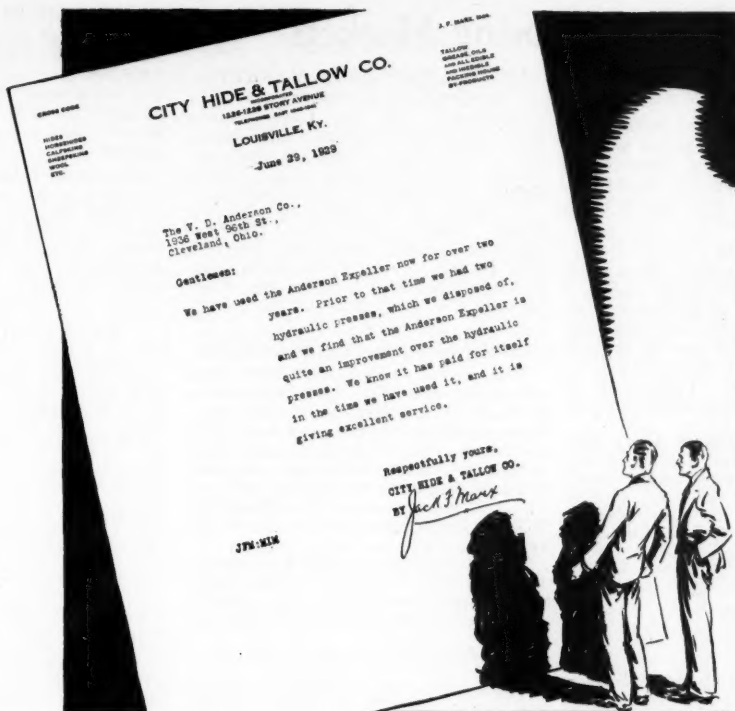
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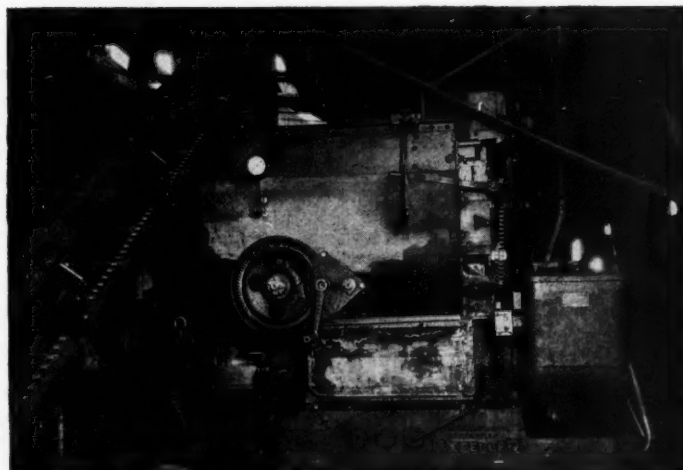


An Expeller Pays for Itself

THE City Hide & Tallow Co. of Louisville, Kentucky, has very kindly expressed their opinion of an Expeller installation in their plant. You will note in the letter that an Expeller is an improvement over the hydraulic presses and that theirs has paid for itself in the two years they have used it.

Such an expression is very gratifying to us and we feel sure that an Expeller will prove equally successful in your plant. Let us give you complete information on the installation and operation of an Expeller in your plant.

THE V. D. ANDERSON CO.
1946 West 96th St. • Cleveland, Ohio



The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Lard rallied due to better outside buying power, covering, moderate hog receipts, firm hog prices, unfavorable weather for hog movement. Profit taking halted upturns, but sentiment is somewhat better.

Cottonseed Oil.

Cotton oil scored further gains under covering influenced by better lard and crude markets, but profit taking renewed refiners' selling, weakened the technical position and served to halt the rally. Southeast Valley crude, 7c bid; Texas, unquoted. Cash trade is quiet and there is a disposition to await government report.

Quotations on cottonseed oil at New York Friday noon were: Jan. \$8.40 bid; Feb., \$8.45@8.70; March, \$8.71; April, \$8.78@8.92; May, \$8.92; June, \$9.00@9.12; July, \$9.11@9.12; Aug., \$9.18@9.25.

Tallow.

Tallow, extra, 7% @ 7% c.

Stearine.

Stearine, oleo, 9% c.

FRIDAY'S GENERAL MARKETS.

New York, Jan. 10, 1930.—Lard, prime western, \$10.95@11.05; middle western, \$10.80@10.90; city, 10½c; refined continent, 11c; South American, 11½c; Brazil kegs, 12½c; compound, 10% @ 11c.

HULL OIL MARKET.

Hull, England, Jan. 7, 1930.—(By Cable.)—Refined cottonseed oil, 31s 9d; Egyptian crude cottonseed oil, 28s 6d.

FENESTRA AGENCY IN CANADA.

The Sylvania Industrial Corporation, whose plant is now under construction at Fredericksburg, Va., announces the appointment of Pollack Brothers & Company, Ltd., 270 Lagachetiere West, Montreal, Quebec, as exclusive agents for the sale of Fenestra in the Dominion of Canada. This agency will cover both the Belgian and American products when the latter is produced.

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of October and November, 1929, and with comparisons, based on reports received from 4,200 manufacturers and dealers, and stocks disposed of during the former month, are reported by the U. S. Department of Commerce as follows:

	Nov., 1929.	Oct., 1929.	Nov., 1928.	Deliveries during Nov., 1929.*
Cattle, total hides	4,014,185	3,798,356	3,921,235	1,266,812
Domestic—packer hides	2,547,541	2,397,401	2,634,323	834,535
Domestic—other than packer hides	794,068	774,705	968,801	273,063
Foreign hides	672,556	626,250	318,111	158,714
Buffalo, hides	31,627	37,927	37,988	31,821
Calves and kid, skins	3,223,342	3,180,529	2,700,456	806,149
Horse, colt, ass, and mule:				
Hides	152,000	157,715	134,106	51,896
Fronts, whole	82,848	80,855	158,040	3,200
Butts, whole	175,679	178,925	151,630	2,688
Shanks	1,318	17,406	9,442
Goat and kid, skins	10,962,439	11,189,418	8,479,128	1,123,556
Cabretta, skins	881,571	889,769	574,421	34,084
Sheep and lamb, skins	8,734,257	9,017,778	8,298,440	1,772,269
Skivers and fleshers, skins	109,013	108,425	79,391	1,294
Kangaroo and wallaby, skins	22,612	166,508	189,686
Deer and elk, skins	220,653	248,117	172,806	45,604
Pig and hog, skins	114,156	108,145	72,246	40,799
Pig and hog strips, pounds	623,702	557,522	496,567	37,007

*Represents deliveries by packers, butchers, dealers and importers.

BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)

Liverpool, Jan. 10, 1930.—General provision market continues dull. Hams, picnics and square shoulders very poor. Export market declining on A. C. hams, supply quite liberal; lard improving.

Friday's prices were as follows: Hams, American cut, 92s; Liverpool shoulders, square, none; hams, long cut, 98s; picnics, none; short backs, 92s; bellies, clear, 79s; Canadian, 90s; Cumberland, 81s; spot lard, 54s 3d.

EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,230 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 54,000, at a top Berlin price of 17.74c a lb., compared with 78,000, at 16.01c a lb. for the same week of last year.

The Rotterdam market was steady. Extra neutral lard only fat indicating price decrease and selling at the present at the same price as extra oleo oil, 28s.18.

The market at Liverpool was rather quiet.

The total of pigs bought in Ireland for bacon curing was 4,500 for the week, compared with 4,600 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ended January 3, 1929, was 93,000, compared with 109,000 for the corresponding week of last year.

YEAR'S RECEIPTS AT ST. JOE.

Livestock receipts at St. Joseph, Mo., during 1929 were as follows, according to the annual report of the St. Joseph Stock Yards: Cattle, 500,390; calves, 89,270; hogs, 1,626,641; sheep, 1,635,607. During 1928 there were received at this point 511,036 cattle, 86,784 calves, 1,724,011 hogs and 1,579,572 sheep.

During 1929 St. Joseph packers consumed 321,765 cattle, 69,166 calves, 1,199,514 hogs and 1,166,824 sheep. During the previous year these packers slaughtered 336,028 cattle, 72,612 calves, 1,280,543 hogs and 1,150,004 sheep.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended January 4, 1930, were 4,696,000 lbs.; previous week, 2,602,000 lbs.; same week last year, 4,330,000 lbs. Receipts for entire year 1929 were 193,655,000 lbs.; for year 1928 were 202,749,000 lbs.

Shipments of hides from Chicago for the week ended January 4, 1930, were 4,589,000 lbs.; previous week, 3,522,000 lbs.; same week last year, 4,287,000 lbs. Shipments for entire year 1929 were 215,457,000 lbs.; for year 1928 were 226,251,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports for week ended Jan. 4, 1930, with comparisons, as reported by the New York Hide Exchange:

Week ended.	New York.	Boston.	Phila.
Jan. 4, 1930.....	4,193
Dec. 29-31, 1929.....	16,785	18,754	28,614
Dec. 28, 1929.....	81,040	7,145	1,064
Dec. 21, 1929.....	41,766	14,067	5,054
Dec. 14, 1929.....	63,697	15,061	56,308
Jan. 5, 1929.....	11,565	2,520
To date, 1930.....	4,193
To date, 1929.....	2,514,156	1,114,729

TANNERS' NOV. HIDE STOCKS.

Stocks of raw hides and skins held by tanners on Nov. 30, 1929, with comparisons, are given by the U. S. Department of Commerce as follows:

	Nov. 30, 1929.	Oct. 31, 1929.
Cattle, total.....hides	1,548,764	1,406,580
Green salted:		
Steers.....hides	506,405	420,060
Cows.....hides	690,061	608,968
Bulls.....hides	24,050	22,339
Unsalted.....hides	290,511	274,000
Dry or dry salted.....hides	97,707	82,204
Calves.....skins	1,630,064	1,607,438
Kip.....skins	307,286	268,062
Sheep and lamb.....skins	5,091,203	6,067,355
Goat and kid.....skins	9,213,675	9,005,724
Cabretta.....skins	766,132	763,013

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday Jan. 3, 1930:

	Week ended Jan. 3.	Prev. week.	Cor. week, 1929.
Chicago.....	119,766	122,502	182,047
Kansas City, Kan.....	30,995	27,612	83,539
Omaha.....	40,390	35,972	44,752
*St. Louis.....	37,265	43,028	64,152
Sioux City.....	25,203	17,391	36,722
St. Paul.....	55,308	57,004	70,136
St. Joseph, Mo.....	13,866	16,809	21,726
Indianapolis.....	35,308	23,625	30,876
New York City.....	38,717	41,031	37,770

*Includes East St. Louis, Ill.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Jan. 9, 1930, show exports from that country were as follows: To England, 163,490 quarters; to the Continent, 15,400 quarters.

Exports of the previous week were as follows: To England, 79,197 quarters; to the Continent, none.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Jan. 4, 1930, amounted to 4,933 metric tons, compared with 4,446 metric tons for the same period of 1928.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market was fairly active and stronger, an advance of $\frac{1}{2}$ c being paid on all native and branded steers, while the differential in favor of light native cows from Missouri River points was re-established. The movement for the week totaled about 60,000 hides, mostly December-January take-off. The advance figures higher than actual price changes indicate, due to the decline in quality during the mid-winter months. Stocks are fairly well cleaned up except for branded cows, which did not move during the week. Heavy branded hides are still in best demand and the light cows have been slow to respond to the advance on other descriptions.

Spread native steers nominally 18 @18 $\frac{1}{2}$ c. Heavy native steers sold at 16 $\frac{1}{2}$ c. One packer sold 4,000 extreme native steers, dating November and December into January, early in the week at 15c, previously paid for a few.

Butt branded steers sold at 16c for 4,000 December-January take-off; an Iowa packer moved 1,700 November-December butt brands early at 15 $\frac{1}{2}$ c. About 5,000 December-January Colorados sold at 15c, while the Iowa packer secured same figure for 1,700 earlier, dating November forward. Couple cars heavy Texas steers sold at 16c. Some 3,800 light Texas steers moved at 14 $\frac{1}{2}$ c. Extreme light Texas steers quoted 13 @13 $\frac{1}{2}$ c, nom.

One packer moved 3,600 September to December heavy native cows at 14c, a $\frac{1}{2}$ c premium for earlier dating; about 10,000 more, dating December-January, sold at 13 $\frac{1}{2}$ c, steady. One lot of 9,000 November-December light native cows sold early at 13 $\frac{1}{2}$ c, for both Chicago and River point take-off; later sales of about 8,000 Missouri River points were made at 14c. Branded cows inactive; 13c bid, and 13 $\frac{1}{2}$ c asked.

One car native bulls dating November-December, another car September to December, sold at 10c for both. Branded bulls last sold at 8 $\frac{1}{2}$ c for northers and up to 9 $\frac{1}{2}$ c for light southerners.

The South American market was only slightly active but market considered firm. The differences of $\frac{1}{4}$ @ $\frac{1}{2}$ c reported on sales during the week are general accounted for by the rapid fluctuations in the exchange rate recently.

SMALL PACKER HIDES—January hides began to move when one local small packer sold January production of 8,000 at 13 $\frac{1}{2}$ c for all-weight native steers and cows and 12 $\frac{1}{2}$ c for branded. Later, another killer moved production of two outside plants, about 6,000 hides, at 13 $\frac{1}{2}$ c for natives and 12 $\frac{1}{2}$ c for branded.

HIDE TRIMMINGS—Packer hide trimmings nominally around \$35.00 per ton, Chicago basis.

COUNTRY HIDES—The country market is firmer but prices so far are about unchanged, although sellers talk higher, resulting in a light trade. All-weights held firmly at 12c, selected, delivered, for fairly light average. Heavy steers and cows slow and quoted

10 $\frac{1}{2}$ @11c. Buff weights firm at 11 $\frac{1}{2}$ c, with 12c asked. Extremes, 25/45 lb., firm at 13 $\frac{1}{2}$ c, top price so far; some asking 14c. All-weight branded 9 $\frac{1}{2}$ @10c, less Chicago freight.

CALFSKINS—One big packer moved about 20,000 calf, reported dating from September to November, with probably some Decembers, at 21c, northern basis.

Car of Chicago city calf, straight 8/12 lb. weights, sold late last week at 19c; car 8/10 lb. sold this week at 19 $\frac{1}{2}$ c. Mixed cities and countries quoted 16@16 $\frac{1}{2}$ c; straight countries 15c. Last sale of Chicago city light calf and deacons was at \$1.50.

KIPSKINS—Packer kipskins active and 1c higher. One big packer sold 4,000 December natives at 20c; another sold 4,300 Decembers, same basis; a third packer 4,100 at 20c for northern natives, 18c for over-weights and 16c for branded.

Chicago city kips $\frac{1}{2}$ c higher at 17 $\frac{1}{2}$ c bid. Mixed cities and countries quoted around 15@16c; straight countries about 14c.

Big packer regular slunks last sold at \$1.25; hairless at 27 $\frac{1}{2}$ c.

HORSEHIDES—Market steady but slow. Good city renderers quoted \$4.50 @5.00, although higher asked in the East. Mixed city and country lots \$4.00@4.50, running not over 10 per cent No. 2's; buyers' ideas \$1.00 less for excess No. 2's.

SHEEPSKINS—Dry pelts around 15c per lb. One big packer sold 4,200 shearings, running 25 per cent No. 2's, at \$1.10; various prices quoted, depending upon percentage of No. 2's, while outside lots have sold at \$1.00, with small ones at 90c. Pickled skins quiet and slow, with market quoted nominally around \$7.00 per doz. for straight run in absence of bids; last actual trading reported at \$7.75 for December skins, at Chicago. One lot of January wool pelts from outside point sold at \$1.40 each.

Late reports indicate trading in pickled skins in the eastern market at \$7.25 per doz. for late December, \$6.75 for early January, and \$6.00 for February.

PIGSKINS—No. 1 pigskin strips around 7c, nom.; last sales of fresh frozen scraps for gelatine purposes at 5 $\frac{1}{2}$ c, Chicago basis.

New York.

PACKER HIDES—City packer hide market quiet but stronger since the advance in the western market. All killers are sold up to end of December and market quoted nominally on basis of full Chicago prices. Bids of 15c reported for Colorados and 16c for butt brands.

COUNTRY HIDES—Trading continues light but market a shade firmer. Buff weights generally quoted at 11 $\frac{1}{2}$ c and up to 12c asked. Practically nothing available on 25/45 lb. extremes under 13 $\frac{1}{2}$ c.

CALFSKINS—City calfskin market quiet, sales previous week having about cleaned up market. Last trading in 5-7's was at \$1.85, and 9-12's at \$2.75;

last sale of 7-9's was at \$2.27 $\frac{1}{2}$ and \$2.30 later bid. Higher prices talked in a nominal way.

New York Hide Exchange Futures.

Saturday, Jan. 4, 1930—Close: Jan. 14.20n; Feb. 14.55n; Mar. 14.85n; Apr. 15.15n; May 15.40@15.55; June 15.65n; July 15.90; Aug. 16.15n; Sept. 16.35n; Oct. 16.50n; Nov. 16.65n; Dec. 16.80@16.95. Sales 21 lots.

Monday, Jan. 6, 1930—Close: Jan. 14.25n; Feb. 14.60n; Mar. 14.90n; Apr. 15.20n; May 15.45@15.51; June 15.70n; July 15.95n; Aug. 16.20n; Sept. 16.41@16.45; Oct. 16.60n; Nov. 16.75n; Dec. 16.90@17.10. Sales 16 lots.

Tuesday, Jan. 7, 1930—Close: Jan. 14.05n; Feb. 14.40n; Mar. 14.75n; Apr. 15.00n; May 15.25@15.40; June 15.60n; July 15.85n; Aug. 16.10n; Sept. 16.35n; Oct. 16.50n; Nov. 16.65n; Dec. 16.80n. Sales 23 lots.

Wednesday, Jan. 8, 1930—Close: Jan. 14.40n; Feb. 14.70n; Mar. 15.00n; Apr. 15.30n; May 15.56@15.60; June 15.85n; July 16.10n; Aug. 16.30n; Sept. 16.50@16.55; Oct. 16.65n; Nov. 16.80n; Dec. 16.95n. Sales 41 lots.

Thursday, Jan. 9, 1930—Close: Jan. 14.75@14.95; Feb. 14.95; Mar. 15.20; Apr. 15.40; May 15.65; June 15.90; July 16.15; Aug. 16.40; Sept. 16.65@16.70; Oct. 16.80; Nov. 16.95; Dec. 17.10. Sales 30 lots.

Friday, Jan. 10, 1930—Close: Jan. 14.60; Feb. 14.85; Mar. 15.10; Apr. 15.30; May 15.55@15.60; June 15.80; July 16.05; Aug. 16.30; Sept. 16.50@16.55; Oct. 16.65; Nov. 16.90; Dec. 17.05.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended January 10, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Jan. 10.	Prev. week.	Cor. week, 1929.
Spr. nat. str.	@18n	@18n	22 $\frac{1}{2}$ @23n
Hvy. nat. str.	@19 $\frac{1}{2}$ n	@19 $\frac{1}{2}$ n	@21
Hvy. Tex. str.	@16	@15 $\frac{1}{2}$ n	@19 $\frac{1}{2}$
Hvy. butt brnd'd str.	@16	@15 $\frac{1}{2}$ n	@19 $\frac{1}{2}$
Hvy. Col. str.	@14 $\frac{1}{2}$	@14 $\frac{1}{2}$	@18 $\frac{1}{2}$
Ex-light Tex. str.	@13 $\frac{1}{2}$	@13	@17
Brnd'd cows.13	@13 $\frac{1}{2}$	@13	@17
Hvy. nat. cows	@13 $\frac{1}{2}$	@13 $\frac{1}{2}$	@18
Lt. nat. cows.13 $\frac{1}{2}$	@14	13 $\frac{1}{2}$ @14	@17 $\frac{1}{2}$
Nat. bulls	@10	9 $\frac{1}{2}$ @10	@13
Brnd'd bulls.8 $\frac{1}{2}$ @9 $\frac{1}{2}$	@9 $\frac{1}{2}$	8 $\frac{1}{2}$ @9 $\frac{1}{2}$	12 @12 $\frac{1}{2}$
Calfskins	@21 $\frac{1}{2}$	@21	@22 $\frac{1}{2}$
Kips, nat...	@20	@19 $\frac{1}{2}$	22 $\frac{1}{2}$ @23
Kips, owt...	@18	@16 $\frac{1}{2}$ b	@21
Kips, brnd'd.	@16	@15b	@20
Slunks, reg.	@1.25	@1.25	@1.50
Slunks, hris.	@27 $\frac{1}{2}$	@27 $\frac{1}{2}$	@55
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.			
Nat. all-wts.	@13 $\frac{1}{2}$	13 $\frac{1}{2}$ @13 $\frac{1}{2}$	@17 $\frac{1}{2}$
Branded	@12 $\frac{1}{2}$	12 $\frac{1}{2}$ @12 $\frac{1}{2}$	@16 $\frac{1}{2}$
Nat. bulls	9 @9 $\frac{1}{2}$ n	9 @9 $\frac{1}{2}$ n	@12 $\frac{1}{2}$ n
Brnd'd bulls.8	8 $\frac{1}{2}$ @8 $\frac{1}{2}$ n	8 @8 $\frac{1}{2}$ n	@11 $\frac{1}{2}$ n
Calfskins	@19	@18 $\frac{1}{2}$	@24
Kips	@17 $\frac{1}{2}$ b	@17	@21n
Slunks, reg...	@1.00	@1.00	@1.25
Slunks, hris...	@20n	@20n	45 @60n

COUNTRY HIDES.			
Hvy. steers..10 $\frac{1}{2}$ @11	10 $\frac{1}{2}$ @11n	14 $\frac{1}{2}$ @15	
Hvy. cows ..10 $\frac{1}{2}$ @11	10 $\frac{1}{2}$ @11n	14 $\frac{1}{2}$ @15	
Buffa11 $\frac{1}{2}$ @12	11 $\frac{1}{2}$ @12	14 $\frac{1}{2}$ @15	
Extremes ...12 $\frac{1}{2}$ @14	13 $\frac{1}{2}$ @14	16 $\frac{1}{2}$ @17	
Bulls7 @7 $\frac{1}{2}$	7 @7 $\frac{1}{2}$	10 $\frac{1}{2}$ @11	
Calfskins ...@15n	@14n	@18n	
Kips@14n	@14n	@18n	
Light calf...1.10@1.20	1.10@1.20	1.40@1.50	
Deacons ...1.10@1.20	1.10@1.20	1.40@1.50	
Slunks, reg..60 @75	60 @75	70 @80	
Slunks, hris.5 @10n	5 @10n	25 @30	
Horsehides .4.00@5.00	3.75@5.00	5.25@6.50	
Hogskins ...50 @55	50 @55	70 @80	

SHEEPSKINS.			
Pkr. lambs..1.30@1.40	1.25@1.30	1.75@2.25	
Sm. pkr. lambs ...1.10@1.25	1.00@1.15	1.90@2.10	
Pkr. shearings.90 @1.10	90 @1.05	1.40@1.50	
Dry pelts ...14 @15	14 @15	25 @27	

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Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Jan. 9, 1930.

CATTLE—Compared with a week ago: Fed steers and yearlings, 25@50c higher, instances more on yearlings, this class showing most upturn; fat she stock, mostly strong to 25c higher; butcher heifers, largely 25@50c up in sympathy with active trade on yearlings; cutters, strong to 25c higher; bulls, firm; vealers, \$1.00 higher. It was largely a steer run with inbetween grades predominating and yearlings and well finished medium weight and weighty steers scarce, this feature compelling buyers to substitute, a development which pulled lower grades of cattle unevenly higher. Extreme top yearlings, \$16.75, highest of season and equal to top on yearlings during 1929; best heavies, \$16.00, but relatively few above \$15.25; bulk steers and yearlings, \$12.50@14.50; heifer yearlings, up to \$14.40; comparatively few steers to killers under \$11.00; most beef cows, \$7.50@9.25, heavy koshers to \$11.50. Light vealers closed at \$12.50@15.00; shipper kinds, \$15.50@16.50. A heavy snow storm curtailed run late in week.

HOGS—A broad shipping demand and aggressive buying on the part of the small packers were factors responsible for active markets this week. In comparison with last Thursday, today's quotations are mostly 30@40c higher. Shippers took thirty per cent of receipts. Today's top, \$10.25, a new high since last October; bulk 140- to 230-lb. weights, \$9.85@10.10; 240- to 300-lbs., \$9.65@9.85; pigs, mostly \$9.50@9.85; packing sows, \$8.40@8.75, a few up to \$9.00 and above.

SHEEP—Moderate receipts and improved shipping demand were factors in advanced fat lamb prices. Scarcity was the principal factor in sharply higher aged sheep market. Compared

with one week ago: Fat lambs, 75@85c higher; undergrades, 50@75c up; yearlings, \$1.00 higher; fat ewes, around \$1.50 higher. Tops: Fat lambs, \$14.50; yearlings, \$12.25; fat ewes, \$7.65. Bulks: Fat lambs, \$13.75@14.25; yearlings, \$11.00@12.00; fat ewes, \$6.50@7.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Jan. 9, 1930.

CATTLE—Although receipts of cattle were somewhat larger than the previous week, there was a rather broad demand for the lighter weight fed steers and yearlings, especially on shipping account, and final prices are mostly 25c higher with spots as much as 50c up on yearlings. Short fed steers predominated in the supply and little change was registered in values as compared with a week ago. A short load of 742-lb. heifers and steers of outstanding quality and finish scored \$16.50 for the extreme top. Choice yearlings brought \$15.00 and best matured offerings went at \$14.50. Bulk of the fed arrivals cashed from \$10.75@13.00. She stock closed at strong to 25c higher levels, and bulls are mostly 25c up. Vealers and calves are around 50c higher, with selected lots at \$14.00.

HOGS—Prices on hogs slumped materially the first two days of the week but limited receipts, due to a severe snow storm, was responsible for a decided reaction in the market and forced prices back to the highest levels since the first week of October. Final rates are 35@50c over a week ago, with the late top resting at \$10.00 on choice 210-lb. averages. All interests were active buyers at the advance, and the bulk of the better grades, scaling from 150 lbs. up, cleared from \$9.75@9.90 on the close. Packing grades are 25@35c higher at \$8.65 down.

SHEEP—Demand for fat lambs was urgent on late days and closing prices

are 25@40c higher than last Thursday. Choice fed westerns reached \$13.50 at the finish which is the highest since early in September. Most of the fed lambs sold from \$12.75@13.25. Matured classes were scarce and sold at fully 50c higher levels, with best fat ewes up to \$6.75.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Jan. 9, 1930.

CATTLE—In the market for fed steers and yearlings, light steers and yearlings held the buying preference and prices worked higher, the week's upturn measuring 25@50c, with the bulk showing the full advance. Weighty steers and medium weights showed a touch of strength in sympathy with the upward trend to prices and the lighter weights and closed the week strong to 25c higher. Heifers held fully steady, and cows closed steady to 25c lower. Bulls advanced 25@50c, while veals held steady. The week's top price of \$15.35 was paid for choice medium weights averaging 1,249 lbs.

HOGS—Expansion has featured the marketward movement of hogs to the local market and general quality has been good to choice with but a very limited proportion of the run in lights. Broad shipping inquiry has been present, the local packer orders have been urgent and the general trend to prices has been upward, with comparisons Thursday with Thursday showing a net advance of 25c on butchers and lights. Packing sows are 10@25c higher. On Thursday top reached \$9.65, with the bulk of butchers and lights, all weights, ranging \$9.50@9.65; packing sows, mostly \$8.25@8.50.

SHEEP—Strength has featured the market for both slaughter lambs and matured sheep throughout the period, and lambs reflect a net upturn of 25@50c, with matured sheep as much as 75c higher. On Thursday of this week bulk of the fed woolled lambs cashed \$13.00 @13.25; top, \$13.50; slaughter ewes of good and choice grade, \$5.75@6.75.

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ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Jan. 9, 1930.

CATTLE—Compared with one week ago: Steers, cows and cutters, 25c higher; mixed yearlings and heifers, 50c higher; low cutters, 10@15c higher; medium bulls, 25@50c higher; good and choice vealers, steady. Tops for week: 1,339-lb. matured steers and 1,034-lb. yearlings, \$15.00; 769-lb. mixed yearlings, \$14.75; heifers, \$14.00; cows, \$10.00; sausage bulls, \$9.10; vealers, \$17.00.

HOGS—Light receipts plus liberal shipping orders boosted hog prices 15 @25c above the levels of a week ago, with decided action shown on all sessions. Top price on Thursday reached \$10.15 for a liberal number, while bulk of light and butcher hogs scored \$9.85 @10.10.

SHEEP—Fat lambs met a good outlet all week, and prices advanced 75c, sheep and throwout lambs holding steady. Packers bought bulk of lambs Thursday at \$13.50@13.75; top, \$14.00; throwouts, \$9.00 mostly; fat ewes, \$4.50 @5.50.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Jan. 9, 1930.

CATTLE—Slaughter steers, yearlings and she stock prices reacted from Monday's bearish trade and some late quotations indicated improvement over a week ago. Better grade yearling steers finished strong to 25c higher, while others were little changed. Most she stock values ruled fully steady at the close. Choice yearlings made \$14.75, with odd lots up to \$15.00. Strong medium weight beefs reached \$14.00 and most grain feds turned at \$10.50@12.50. Short-fed heifers went freely at \$10.25@11.25. Most beef cows brought \$7.00@8.75. Bulls and veals continued firm. Most medium bulls cashed at \$7.50@8.35, and vealers topped at \$13.00.

HOGS—Supplies proved liberal, but with urgent demand prices advanced 25 @40c. The top scored \$9.60, highest since October. Desirable 160- to 330-lb. butchers bulked late at \$9.35@9.50, long string at the latter price. Only medium descriptions dropped down to \$9.15. Packing sows sold largely at \$8.25@8.50, with smooth lights up to \$8.60.

SHEEP—Gains amounting to 25@50c occurred for slaughter classes, with aged stock sharing the full advance. Good to choice fed rangers and native lambs cleared at \$12.75@13.25, the latter price top on weights below 90 lb.; fat ewes cashed freely up to \$6.35.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., Jan. 8, 1930.

CATTLE—The quality of much of the moderately liberal crop of steers and yearlings being marketed is rather ordinary, the bulk consisting of medium grades selling at \$9.50@11.00, with best yearlings this week at \$13.00. The market on slaughter steers and she stock is weak to 25c lower than a week

ago. Better grade cows are going at \$9.00@9.50; heifers, \$9.50@11.50 or above; bulk common and medium grade cows, \$6.25@7.50; heifers, \$7.50@9.00. Bulls are higher than a week ago, bulk selling on recent days at \$8.50@9.00 for weighty medium grades. Vealers bulked today at \$12.00@12.50.

HOGS—Bulk of the better grade 130- to around 300-lb. hogs sold today at \$9.40, or 25c or more higher than a week ago. Pigs bulked at \$9.00. Packing sows are selling mostly at \$8.00@8.50.

SHEEP—Fat lamb prices were boosted sharply at the week's opening, placing bulk of better grades at \$13.50. Some decline today resulted in good to choice 77- to 85-lb. fed lambs bulking at \$13.25@13.35, with outstanding 88-lb. weights at \$13.50. Three doubles of choice fed western ewes sold early this week at \$6.00.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Jan. 9, 1930.

CATTLE—A strong to 25c higher market prevailed for better grades of slaughter yearlings, lightweight steers and fat heifers, while the plainer grades of light steers, as well as all grades of weighty steers, again lacked improvement other than a little more strength to the demand at times. The market on cow stuff ruled weak to 25c lower; bulls, 25@50c higher; vealers, unchanged. Fully two-thirds of the receipts embraced light steers and yearlings, with inbetween and lower grades predominating. Bulk of all steers ranged from \$11.50@13.00; top weighty cattle, \$13.25; light steers, \$13.75. Choice lightweight were lacking.

HOGS—Hogs moved to sharply higher levels and reached the highest point of the present winter season at \$9.90. Bulk of butcher hogs ranged from \$9.65@9.75 late and showed a 30@40c advance over a week earlier. Light lights sold principally from \$9.00

@9.75; packing sows, \$8.00@8.50. The season's top prior to this week was \$9.75.

SHEEP—The lamb market was unsettled, but aged sheep displayed considerable strength and closed the week 25@50c higher, with ewes quotable up to \$6.75, top lambs, \$13.35; bulk fed offerings, \$13.00@13.25 late; natives, \$12.00@13.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Jan. 4, 1930, with comparisons:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 4.....	164,000	580,000	212,000
Previous week	168,000	324,000	158,000
1929	177,000	778,000	234,000
1928	200,000	811,000	264,000
1927	228,000	758,000	297,000
At 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 4.....	526,000	400,000	702,000
Previous week	490,000	702,000	721,000
1929	608,000	862,000	862,000
1928	120,000	439,000	157,000
Previous week	103,000	324,000	158,000
1929	138,000	593,000	184,000
1928	148,000	597,000	206,000
1927	175,000	579,000	214,000
1926	158,000	158,000	184,000

MILWAUKEE 1929 RECEIPTS.

Livestock receipts at Milwaukee, Wis., during 1929 totaled 137,639 cattle, 443,135 calves, 604,088 hogs and 73,989 sheep, according to the annual report of the Milwaukee Stock Yards Co. During 1928 there were received at this point 151,266 cattle, 420,746 calves, 502,393 hogs and 53,973 sheep.

Receipts of livestock by motor truck in 1929 exceeded considerably those received in this manner during 1928. During last year 43,354 cattle, 93,471 calves, 91,236 hogs and 13,076 sheep were trucked in. In 1928 truck receipts totaled 40,588 cattle, 63,698 calves, 67,042 hogs and 13,076 sheep.

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RECEIPTS AT CENTERS

SATURDAY, JANUARY 4, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	300	9,000	1,000
Kansas City	400	2,000	
Omaha	250	9,000	750
St. Louis	50	5,000	50
St. Joseph	300	3,500	1,000
Sioux City	200	7,000	1,500
St. Paul	200	2,300	4,000
Oklahoma City	200	500	200
Fort Worth	300	600	800
Milwaukee	100	100	
Denver	300	900	2,200
Louisville	200	700	
Wichita	200	1,200	400
Indianapolis	100	4,000	500
Pittsburgh	100	500	300
Cincinnati	200	1,200	200
Buffalo	100	200	
Cleveland	100	300	300
Nashville	100	500	200
Toronto	100	300	200

MONDAY, JANUARY 6, 1930.

Chicago	21,000	68,000	15,000
Kansas City	22,000	14,000	6,000
Omaha	12,000	21,000	11,000
St. Louis	4,000	12,500	1,000
St. Joseph	3,000	6,000	1,000
Sioux City	5,500	13,900	6,000
St. Paul	4,500	24,000	13,000
Oklahoma City	1,800	2,000	400
Fort Worth	6,000	1,200	1,800
Milwaukee	300	1,500	200
Denver	4,200	7,800	2,400
Louisville	500	1,300	400
Wichita	1,600	3,300	
Indianapolis	600	8,000	400
Pittsburgh	600	5,000	18,000
Cincinnati	1,500	4,400	200
Buffalo	1,400	8,000	8,200
Cleveland	900	4,000	2,000
Nashville	600	900	500
Toronto	3,000	600	700

TUESDAY, JANUARY 7, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	8,500	50,000	15,000
Kansas City	7,000	9,000	9,000
Omaha	7,000	16,000	11,000
St. Louis	3,800	16,000	1,000
St. Joseph	1,500	8,000	8,000
Sioux City	5,000	9,500	3,500
St. Paul	1,200	10,500	1,500
Oklahoma City	900	1,000	100
Fort Worth	2,500	1,300	500
Milwaukee	700	4,000	8,000
Denver	600	2,400	3,400
Louisville	400	1,100	
Wichita	900	2,300	600
Indianapolis	200	8,000	1,000
Pittsburgh	100	500	500
Cincinnati	300	3,000	200
Buffalo	100	1,500	
Cleveland	300	1,200	2,000
Nashville	500	700	100
Toronto	500	1,200	400

WEDNESDAY, JANUARY 8, 1930.

Chicago	7,500	26,000	17,000
Kansas City	5,000	8,000	4,000
Omaha	5,000	11,000	10,000
St. Louis	2,400	13,000	1,000
St. Joseph	1,500	4,500	6,000
Sioux City	2,500	10,500	6,500
St. Paul	2,100	22,000	2,500
Oklahoma City	1,400	1,000	100
Fort Worth	2,000	500	500
Milwaukee	400	1,500	200
Denver	800	1,500	4,100
Louisville	300	1,000	300
Wichita	400	1,700	200
Indianapolis	1,000	5,000	800
Pittsburgh	400	2,200	800
Cincinnati	200	1,300	100
Buffalo	100	1,800	300
Cleveland	300	2,000	1,200
Nashville	300	900	800
Toronto	400	600	200

THURSDAY, JANUARY 9, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	8,500	35,000	14,000
Kansas City	4,000	6,000	5,000
Omaha	3,000	20,000	7,000
St. Louis	2,000	12,000	800
St. Joseph	1,800	6,500	7,000
Sioux City	2,000	17,500	6,500
St. Paul	1,700	11,500	3,700
Oklahoma City	400	700	800
Fort Worth	1,300	700	
Milwaukee	500	2,500	200
Denver	800	2,600	2,300
Louisville	300	900	200
Wichita	600	900	300
Indianapolis	700	5,000	1,000
Pittsburgh	100	1,400	700
Cincinnati	200	2,300	400
Buffalo	100	1,200	700
Cleveland	300	1,400	1,100
Nashville	300	800	
Toronto	400	800	800

FRIDAY, JANUARY 10, 1930.

Chicago	2,000	28,000	9,000
Kansas City	400	4,500	3,000
Omaha	1,200	18,000	8,000
St. Louis	1,000	14,000	500
St. Joseph	500	5,000	7,000
Sioux City	2,000	17,000	5,000
St. Paul	2,500	16,000	3,500
Oklahoma City	400	300	500
Fort Worth	500	400	2,600
Denver	300	1,300	2,500
Wichita	200	700	100
Indianapolis	500	7,000	300
Pittsburgh	500	3,000	800
Cincinnati	400	3,500	100
Buffalo	200	2,900	4,000
Cleveland	100	800	1,500

SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended January 4, 1930, with comparisons:

CATTLE.

	Week ended Jan. 4, 1930.	Prev. week.	Cor. week. 1929.
Chicago	15,809	15,568	24,320
Kansas City	17,368	12,748	19,778
Omaha	25,926	11,961	14,647
St. Louis	7,292	7,269	9,833
St. Joseph	6,325	6,777	7,223
Sioux City	8,505	4,522	7,523
Wichita	2,005	1,091	1,654
Fort Worth	5,892	2,636	
Philadelphia	1,275	1,247	1,890
Indianapolis	1,539	1,161	1,540
New York & Jersey City	7,836	8,669	8,440
Oklahoma City	5,271	2,846	4,632
Cincinnati	2,758	2,828	3,006
Denver	2,498	1,373	2,618
Total	108,451	79,026	107,962

HOGS.

Chicago	119,766	122,592	175,200
Kansas City	18,841	8,172	29,405
Omaha	73,429	24,508	53,129
St. Louis	15,975	10,392	22,908
St. Joseph	15,157	11,394	18,620
Sioux City	26,827	13,087	35,016
Wichita	5,257	3,155	17,078
Fort Worth	5,726	2,642	
Philadelphia	16,483	16,910	17,311
Indianapolis	27,607	20,835	30,954
New York & Jersey City	52,199	61,351	56,962
Oklahoma City	5,290	1,990	6,685
Cincinnati	15,838	18,008	25,404
Denver	6,779	7,138	12,272
Total	400,182	328,108	501,216

SHEEP.

Chicago	30,573	29,861	37,607
Kansas City	18,147	18,286	22,727
Omaha	52,325	25,532	27,295
St. Louis	3,855	4,416	5,862
St. Joseph	17,339	19,741	17,078
Sioux City	11,197	8,001	12,415
Wichita	717	780	1,123
Fort Worth	5,675	849	
Philadelphia	4,053	3,490	4,390
Indianapolis	455	599	482
New York & Jersey City	48,974	43,472	54,681
Oklahoma City	529	583	190
Cincinnati	624	1,312	1,815
Denver	1,716	2,025	807
Total	196,159	158,927	185,356

Boston slaughter omitted.

BUFFALO LIVESTOCK IN DEC.

The receipts and disposition of livestock at Buffalo, N. Y., during December, 1929, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	13,561	19,938	83,160	93,042
Shipments	4,721	15,611	45,475	77,880
Local slaughter	8,859	4,215	37,685	15,490

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Jan. 9, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hty. wt. (250-250 lbs.) med.-ch.	\$ 9.40@9.85	\$ 9.50@9.90	\$ 9.25@9.65	\$ 9.15@9.85	\$ 9.00@9.60
Med. wt. (200-230 lbs.) med.-ch.	9.75@10.10	9.80@10.15	9.50@9.85	9.45@10.00	9.40@9.65
Lt. wt. (180-200 lbs.) com.-ch.	9.85@10.25	9.95@10.15	9.25@9.65	9.45@9.95	9.50@9.65
Lt. lt. (120-160 lbs.) com.-ch.	9.65@10.25	9.50@10.15	8.90@9.65	8.75@9.90	9.50@9.65
Packing sows, smooth and rough.	8.25@9.10	8.00@8.35	8.00@8.00	7.90@8.75	8.00@8.65
Str. pigs (130 lbs. down) med.-ch.	9.25@10.00	8.50@9.75		8.25@9.50	9.25@9.50
Av. cost & wt. Tue. (pigs excl.)	9.58-235 lb.		9.38-245 lb.	9.42-235 lb.	9.30-226 lb.

Slaughter Cattle and Calves:

STEERS (1,500 LBS. UP):

Choice	12.00@15.00				
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STEERS (1,300-1,500 LBS.):

Choice	14.25@16.00	14.25@15.50	12.75@14.50	13.00@14.50	12.50@14.00
Good	12.50@15.00	12.50@14.25	11.75@13.25	11.25@13.25	11.00@12.50

STEERS (1,100-1,300 LBS.):

Choice	15.00@16.50	15.00@16.00	13.25@15.35	13.25@15.00	12.50@14.25
Good	12.50@15.75	12.75@15.00	12.25@14.25	11.50@14.00	11.25@12.75

STEERS (950-1,000 LBS.):

Choice	15.75@16.75	15.25@16.25	14.25@15.75	14.00@15.75	13.75@15.00
Good	13.00@16.25	13.00@15.25	12.75@14.50	12.25@14.75	11.50@13.75

STEERS (800 LBS. UP):

Medium	10.75@13.25	10.50@13.00	10.25@13.00	10.00@12.25	9.50@11.50
Common	8.75@11.00	8.75@10.50	8.25@10.25	8.50@10.00	7.25@9.50

STEERS (FED CALVES AND YEARLINGS) (750-950 LBS.):

Choice	15.75@16.75	15.50@16.50	14.75@15.75	14.75@16.00	14.00@15.00
Good	13.25@15.75	13.50@15.50	12.75@14.75	12.25@14.75	12.00@14.00

HEIFERS (850 LBS. DOWN):

Choice	14.50@15.75	14.75@15.75	13.25@14.25	13.25@14.75	13.00@14.00
Good	12.75@14.50	12.50@14.75	11.50@13.25	11.50@13.75	11.50@13.00
Common-med.	8.00@12.75	8.00@12.50	7.25@11.50	7.50@11.75	7.00@11.50

HEIFERS (850 LBS. UP):

Choice	11.50@14.75	10.75@14.25	10.75@13.75	10.75@14.25	10.50@13.75
Good	9.75@13.50	9.75@13.25	9.00@13.25	9.50@13.25	9.25@12.00
Medium	8.75@12.50	8.00@12.00	8.00@11.50	8.00@11.50	7.75@10.50

COWS:

Choice	10.00@11.00	9.50@10.25	9.25@10.00	9.50@10.50	8.75@9.50
Good	8.50@10.00	8.75@9.50	8.00@9.25	8.00@9.50	7.50@8.75
Common-med.	6.50@8.50	7.00@8.75	6.25@8.00	6.25@8.00	6.00@7.50
Low cutter and cutter	5.00@6.75	4.25@7.00	4.75@6.25	4.50@6.25	4.25@6.00

BULLS (YEARLINGS EXC.):

Beef, good-ch.	9.25@10.00	9.00@10.00	8.50@9.50	8.75@9.75	8.50@9.50
Cutter-med.	7.00@9.65	6.50@9.10	6.25@8.75	6.00@8.75	6.50@8.75

CALVES (500 LBS. DOWN):

Medium-ch.	8.75@12.25	8.50@12.00	8.00@11.00	8.50@12.00	9.00@11.00
Cull-common	7.00@8.75	6.50@8.50	5.50@8.00	6.00@8.50	6.50@8.00

VEALERS (MILK-FED):

Choice	10.00@11.00	9.50@10.25	9.25@10.00	9.50@10.50	8.75@ 9.50
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 4, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,296	2,478	8,128
Swift & Co.	4,310	1,318	11,162
Morris & Co.	1,894	1,101	5,539
Wilson & Co.	2,386	2,067	5,744
Anglo-Amer. Prov. Co.	511	1,298	...
G. H. Hammond Co.	1,779	519	...
Libby, McNeill & Libby.	553
Brennan Packing Co., 6,600 hogs; Independent Packing Co., 97 hogs; Boyd, Lunham & Co., 267 hogs; Western Packing & Provision Co., 6,976 hogs; Agar Packing Co., 4,543 hogs; others, 50,519 hogs.			
Total:	Cattle, 15,800; calves, 6,623; hogs, 57,782; sheep, 30,573.		

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,589	557	2,907	4,180
Cudahy Pkg. Co.	2,645	498	1,809	4,543
Fowler Straub Co.	294
Morris & Co.	1,877	396	887	1,046
Dold Pkg. Co.	3,214	464	4,213	...
Wilson & Co.	3,441	554	2,741	3,642
Others	465	155	1,288	2
Total	14,525	2,604	13,604	17,626

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	3,849	14,591	7,800
Cudahy Pkg. Co.	2,978	11,377	5,998
Dold Pkg. Co.	1,086	8,295	...
Morris & Co.	1,855	2,068	4,066
Swift & Co.	3,884	9,618	11,742
Eagle Pkg. Co.	8
Hoffman Bros.	20
Mayerowich & Vall.	32
Omaha Pkg. Co.	36
J. Rife Pkg. Co.	5
J. Roth & Sons.	36
No. Omaha Pkg. Co.	35
Lincoln Pkg. Co.	212
Nagle Pkg. Co.	148
Sinclair Pkg. Co.	211
Wilson & Co.	25
Others	...	20,795	...
Total	14,215	68,732	29,101

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,689	384	931	904
Swift & Co.	1,679	421	2,182	1,872
Omaha Pkg. Co.	735	206	258	179
East Side Pkg. Co.	311
Amer. Pkg. Co.	173	54	2,346	198
Hell Pkg. Co.	449	...
Krey Pkg. Co.	78	40	300	...
Others	2,607	661	8,499	1,142
Total	7,292	1,708	14,975	3,855

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,349	718	7,408	10,431
Armour and Co.	1,641	360	5,641	4,305
Morris & Co.	977	210	2,184	1,879
Others	2,386	66	9,900	3,926
Total	7,353	1,354	25,133	20,541

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,098	169	11,175	2,654
Armour and Co.	2,390	112	10,294	3,888
Swift & Co.	1,556	133	5,338	4,106
Smith Bros.	85	...
Others	1,412	139	10,454	456
Total	7,426	553	46,376	11,104

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,860	685	2,232	271
Wilson & Co.	1,854	558	2,219	230
Others	165	...	839	...
Total	3,879	1,243	5,290	501

Not including 149 cattle and 28 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	799	415	2,899	705
Jacob Dold Co.	571	23	2,003	12
Fred W. Dold.	57	...	357	...
Wichita D. B. Co.	22
Dunn-Ostertag	100
Keefe-Le Stourgeon.	18
Total	1,567	438	5,230	717

Not including 2,977 hogs bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,307	4,049	17,834	4,175
Cudahy Pkg. Co.	360	621	...	279
Hertz Bros.	143	31
Swift & Co.	3,393	6,178	25,199	6,046
United Pkg. Co.	905	178
Others	998	2	15,305	250
Total	8,106	11,059	58,338	10,750

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	694	125	3,227	2,547
Armour and Co.	807	120	1,797	2,024
Blaney-Murphy Co.	285	105	716	...
Others	436	94	1,008	391
Total	2,212	444	6,748	2,962

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,402	7,284	8,561	526
U. D. B. Co., N. Y.	36
The Layton Co.	1,099	...
R. Gunz & Co.	111	43
Armour and Co.	583	3,706
N. Y. B. D. M. Co.	18
Bimble, Harrison, N. Y.	185	...
Others	399	269	107	291
Total	2,549	11,302	9,982	843

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	894	2,451	17,588	2,850
Kingman & Co.	1,228	645	20,784	455
Armour and Co.	655	45	1,130	50
Indpls. Abt. Co.	1,171	138	1,056	384
Hilgemier Bros.	4	...	1,000	...
Brown Bros.	165	18	129	...
Schaefer Pkg. Co.	25	...	348	...
Riverview Pkg. Co.	5	...	142	...
Meier Pkg. Co.	87	6	287	...
Ind. Prov. Co.	53	...	481	7
Mass Hartman Co.	28	6
Art Wabnitz	5	...	87	...
Hoosier Abt. Co.	14
Others	355	96	288	84
Total	4,689	3,442	48,293	3,865

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Galla Sons.	...	3	...	115
J. Hilberg & Son.	13	2	...	54
Gus. Jungeling	144	139	...	34
E. Kahn's Sons Co.	936	370	5,355	276
Kroger G. & B. Co.	65	42	1,411	...
Lobrey Pkg. Co.	2	...	281	...
A. Sander Pkg. Co.	5	...	1,368	...
H. H. Meyer Co.	636	...
W. G. Behn's Son.	118	48
J. Schlachter's Sons	218	132	...	96
J. & F. Schroth Co.	14	...	1,852	...
John F. Stegner.	185	127	...	27
J. Vogel & Son.	8	2	582	...
Ideal Pkg. Co.	506	...
Foreign	504	635	3,898	173
Total	2,212	1,500	15,600	775

Not including 603 cattle and 8,580 hogs bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Jan. 4, 1930, with comparisons:

CATTLE.

	Week ended Jan. 4.	Prev. week.	Cor.
Chicago	15,800	15,568	24,339
Kansas City	14,525	11,052	10,443
Omaha (incl. calves)	14,215	12,112	15,935
St. Louis	7,292	7,269	9,833
St. Joseph	7,353	6,900	8,167
Sioux City	7,426	5,600	8,407
Okla. City	3,879	2,069	3,558
Wichita	1,567	848	1,709
Denver	2,212	2,050	2,307
St. Paul	8,106	5,155	7,784
Milwaukee	2,549	1,604	2,390
Indianapolis	4,689	3,454	5,517
Cincinnati	2,212	1,766	2,410
Total	91,834	75,550	107,098

HOGS.

	Week ended Jan. 4.	Prev. week.	Cor.
Chicago	57,782	59,312	175,200
Kansas City	13,604	8,172	29,164
Omaha	90,732	88,500	70,698
St. Louis	14,975	16,392	25,056
St. Joseph	25,133	19,398	31,014
Sioux City	46,376	27,063	53,178
Okla. City	5,230	1,990	6,085
Wichita	5,239	3,155	6,130
Denver	6,748	9,765	11,827
St. Paul	58,338	43,759	64,137
Milwaukee	9,982	7,497	15,324
Indianapolis	43,233	39,888	57,118
Cincinnati	15,690	18,435	21,883
Total	399,142	273,326	567,414

SHEEP.

	Week ended Jan. 4.	Prev. week.	Cor.
Chicago	80,573	29,861	37,607
Kansas City	17,626	18,286	22,443
Omaha	29,101	26,685	29,855
St. Louis	3,855	4,732	5,862
St. Joseph	20,541	21,039	17,917
Sioux City	11,104	9,990	11,993
Okla. City	501	328	390
Wichita	717	780	1,123
Denver	2,962	7,154	5,889
St. Paul	10,750	9,032	8,679
Milwaukee	843	676	868
Indianapolis	3,965	7,769	3,053
Cincinnati	775	722	1,069
Total	133,213	137,154	146,418

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 30...	10,631	2,959	54,231	19,728
Tues., Dec. 31...	8,848	5,468	37,717	8,576
Wed., Jan. 1...	4,526	2,384	12,177	3,000
Thurs., Jan. 2...	5,774	1,468	23,837	4,498
Fri., Jan. 3...	2,420	1,221	17,307	10,753
Sat., Jan. 4...	300	200	10,000	1,000
This week	34,905	11,700	155,269	47,364
Previous week	33,388	6,314	117,337	54,021
Year ago	48,203	15,686	236,045	61,400
Two years ago	48,710	13,637	233,052	79,269

Total receipts for month and year to Jan. 4, with comparisons:

	Year to Jan. 4, 1930.	1929.
Cattle	13,029	31,631
Calves	5,273	11,596
Hogs	63,321	158,200
Sheep	19,251	44,113

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 30...	4,761	135	11,500	3,715
Tues., Dec. 31...	2,680	83	12,890	2,337
Wed., Jan. 1...	1,785	10	9,490	1,415
Thurs., Jan. 2...	2,356	78	7,416	1,528
Fri., Jan. 3...	1,119	1	13,100	6,956
Sat., Jan. 4...	100	...	2,000	200
This week	12,787	305	51,861	16,109
Previous week	11,833	585	33,777	20,236
Year ago	12,410	1,503	69,413	20,803
Two years ago	13,327	1,118	71,456	26,045

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lams.
Week ended Jan. 4...	\$12.90	\$9.50	\$8.00	\$12.75
Previous week	12.75	9.65	4.75	13.50
1929	13.15	8.85	15.15	15.40
1928	14.10	8.50	6.10	12.85
1927	9.85	11.75	6.15	12.40
1926	9.40	11.40	8.35	16.00
1925	9.25	10.45	8.25	17.25
Av., 1925-1929	\$11.15	\$10.20	\$7.20	\$14.80

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Jan. 4.....	22,100	108,400	31,300
Previous week	21,553	81,660	33,788
1929	35,784	166,632	40,606
1928	39,847	108,641	59,190
1927	45,903	148,314	60,082

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UNITED'S SERVICE erection crews, working under the personal supervision of our own Engineers, install Crescent Corkboard efficiently and speedily, for all types of low temperature insulation work.

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Ice and Refrigeration

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

HANDLING AMMONIA.

In charging ammonia into the system it is sometimes difficult to tell just when the drum is empty. Some depend on sounding it with a wrench to find out. But there is always a possibility of being mistaken in this way. A good plan is to open wide all valves connecting the drum to the system and then observe the connecting pipe.

This will at first be comparatively warm due to the high pressure in the cylinder. But when the liquid is practically all out the pressure within this line will drop allowing the liquid to become cold. This usually causes the line to frost over. Then when all of the liquid is out the line will thaw off again and gradually come back to atmospheric temperature. The frosting and thawing of this pipe in the manner described may be regarded as a sure sign that the drum is empty.

Some engineers hold the mistaken idea that it is necessary or desirable when emptying a drum to pump more or less of a vacuum upon it. But as a rule all of the liquid will be withdrawn at normal suction pressure, and, as the cylinder full of gas represents only a fraction of a pound of ammonia, the pumping of a vacuum is unnecessary trouble and expense. Especially is this true where in order to get a vacuum the entire evaporator must be pumped dry. The modern flooded evaporator holds so much liquid that this would be quite a job.

In withdrawing ammonia from a receiver into an empty drum it is best to make connection to the bottom of the receiver so gravity will assist in filling the drum even though its pressure should tend to equalize with that of the receiver. If it is necessary to withdraw the ammonia through the regular liquid line at some distance from the receiver, even then the lower pressure at first prevailing in the drum will usually allow it to fill to capacity. If it does not do this satisfactorily it is a good plan to cool the drum with ice or cold water. This will lower the pressure within sufficiently to cause it to fill at once.—*Refrigeration.*

REFRIGERATION NOTES.

A cold storage warehouse is being planned for Romney, W. Va., by the National Fruit Products Co., Washington, D. C.

L. A. Brown, Lazana, Tex., is planning the construction of an ice plant and cold storage warehouse in San Perlita, Tex.

J. J. Harder, Inc., Oklahoma City, Okla., is having tentative plans prepared for an ice plant and cold storage warehouse to be constructed in Oklahoma City. Present ideas are for a

plant to cost in the neighborhood of \$350,000.

An addition to cost \$450,000 will be built to the plant of the Union Storage and Warehouse Co., Charlotte, N. C.

City officials of Hattiesburg, Miss., are considering the proposal to erect a municipal abattoir and cold storage warehouse.

The Marion Cold Storage Co. and the Giebel Storage Corp., Lyons, N. Y., have been merged.

The Great Atlantic & Pacific Tea Co., is planning the erection of a cold storage warehouse in Buffalo, N. Y.

The Knoxville Ice & Cold Storage Co., Knoxville, Tenn., has purchased additional refrigerating machinery including a 50-ton ice machine.

The Owensburg Ice & Cold Storage Co., Owensburg, Ky., has decreased its capital stock from \$100,000 to \$75,000.

A cold storage warehouse will be erected in Marshalltown, Ia., by the Iowa Railway & Light Co.

Jones & Co., will erect a cold storage warehouse at Water and Main sts., Norfolk, Va. It will cost about \$500,000.

Plans have been presented by the Chamber of Commerce to the City Commission of New Orleans, La., for the erection of a municipal abattoir and cold storage plant.

New equipment will be installed in the plant of the Dixon Ice & Cold Storage Co., Dixon, Mo.

The Home Dairy Co., Kansas City, Mo., is considering plans for the erection of a pre-cooling plant in Richmond, Mo.

An addition is being erected to the cold storage plant of the Balles Ice Co., Freeport, Ill.

About \$50,000 will be spent by the Central Illinois Public Service Co., Murphysburg, Ill., to improve its plant and construct additional cold storage rooms.

The capacity of the plant of the Butler Ice & Cold Storage Co., Butler, Ga., will be doubled by the construction of an addition to the building and the installation of additional equipment.

COLD STORAGE IN CHILE.

There is now before the Chilean congress a bill authorizing the investment of from 1,000,000 to 15,000,000 pesos (\$500,000 to \$7,500,000) for the construction of refrigerating plants in several different towns in that country, according to the U. S. Department of Commerce.

While the matter has not progressed to the point where a decision has been made as to where these plants will be built, it is believed the first locations selected will comprise the following towns and cities: Talcahuano, Santiago, Valparaiso, San Antonio, Temuco, Antofagasta and Iquique and perhaps, if sufficient funds remain, some of the smaller towns in the republic. Plants at Talcahuano and Valparaiso will be erected first, if the bill becomes a law. The first location is considered as the more essential, in order to meet the requirements of fish refrigeration as well as meats and meat products.

MODERN PORK CUTTING ROOM.

(Continued from page 27.)

When the shoulder is removed it is passed onto a conveyor table as shown on page 26. The butts are pulled in the same manner as the skinned shoulders. When producing regular or Boston butts, the fat and skin removed, if of sufficient thickness and quality, is trimmed for dry salt plates or barrelled pork.

How Butts Are Pulled.

When pulling lean butts the operator pulls the lean portion above the blade bone in a manner similar to pulling regular butts. The balance of the cut, with the lean butt removed, is trimmed up slightly for dry salt regular plates, and conveyed by gravity direct from this point to the dry salt curing department.

The lean butt, if for sale fresh, is conveyed by gravity to the fresh pork packing department, or if for curing is taken by gravity to the sweet pickle or dry salt curing departments.

On the side of the conveyor table opposite the butt pullers are the shoulder trimmers. It is the duty of these workers to properly finish the trim of all picnics, calas or finished shoulders. They also remove with straight knives any blood clots and loose meat, and properly round up the shoulders into whatever commercial cuts are desired.

These operators also remove the jowl. This is conveyed on the table to the compressed air machine. Here it is flattened out for trimming into a bacon square. The trimmers on this operation square up the jowls and remove any loose meat and blood clots, after which the jowls are ready for curing and smoking.

Scribe Saws an Advantage.

The jowls are conveyed from this point to either of the two curing cellars by gravity. At the extreme end of the conveyor table shown on page 26, all picnics, calas and shoulders are inspected for quality and trim before passing to the curing or fresh pork packing departments.

On page 27 are shown the operations on the side after the ham and shoulder have been removed.

The sides come to this conveyor table by gravity. The first operation on this table is that of loin scribing. This is done with an H and H scribe saw, the adoption of this tool enabling the packer to eliminate one operator at this point.

It is very essential in performing this scribing operation that the scribe, or the separation of the ribs, be made at an exact point determined by the value of the loin as against the belly.

After being scribed the side passes to the loin pullers.

The purpose of this operation is to separate the pork loin from the fat back. This work must be done so as to leave no more fat on the loin than the trade demands, and at the same time to so perform the operation that neither the loin is scored or the fat back gouged into too deeply. Either fault

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1. Shrinkage. Yields increased $\frac{3}{4}$ to 1% of dressed weight.
2. Power for Refrigeration. Reductions of 30 to 50%.
3. Cooler Space. Only one-half the hanging space needed.
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6. Interest. Investment in carcasses reduced 50%.
7. Ice Machine Capacity. Operates with high ammonia suction pressure.

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We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

Chicago Section

Harry E. Altman, of Altman Casings, Detroit, Mich., was a visitor in Chicago this week.

Fred Dryfus, of the Dryfus Packing Co., Lafayette, Ind., spent some time in Chicago this week.

Frank Hoy, representative of Cudahy Bros. Co., Cudahy, Wisc., was in the city during the week.

A. L. Eberhart, vice-president of Adolf Gobel, Inc., New York City, was in Chicago this week on his way to the West.

J. Emerson Decker, of Jacob E. Decker & Sons, Mason City, Iowa, was in Chicago during the week on his way to New York.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 23,276 cattle, 7,298 calves, 68,561 hogs and 33,197 sheep.

Richard Shannon, packinghouse authority and hide scout, slipped and fell on the ice the other day and has been missed from his usual haunts for the time being.

Another holiday greeting to come from abroad to THE NATIONAL PROVISIONER is that from E. Strommer, import director of the Amerikanischer Schlachthausprodukte of Trieste, Austria.

Lester Armour, vice president of Armour and Company, accompanied by advertising manager T. A. Driscoll and Charles Eikel, district superintendent, were visitors in Denver during the past week.

Charles E. Herrick, vice president of the Brennan Packing Co., is the nominee of the Chicago Association of Commerce for vice president to head the department of foreign commerce. The election takes place on January 15.

During 1929, more than 3,000 out-of-town visitors signed the visitors' book of the Chicago Board of Trade. These came from the forty-eight states, the District of Columbia, Alaska, Hawaii and twenty-one foreign countries.

Provision shipments from Chicago for the week ended Jan. 4, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1929.
Cured meats, lbs.	13,100,000	11,889,000	14,000,000
Fresh meats, lbs.	31,050,000	36,307,000	31,005,000
Lard, lbs.	6,979,000	9,449,000	10,574,000

Several officials from the Cudahy Packing Co., Chicago, attended the annual sales meeting held recently at the Omaha, Nebr. plant. They were J. L. Crowley, J. T. Stringer, F. Penne, A. A. Scanlon, F. A. Butler, H. F. Evans and J. C. Hickerson.

Henry D. Tefft, H. J. Koenig, and Allen MacKenzie represented the Institute of American Meat Packers at the "frozen foods" meeting held at the Hotel Statler, Detroit, on the evening

of January 6 under the auspices of the Detroit section of the American Society of Refrigerating Engineers.

Charles F. Kamrath, of Bloom & Kamrath, refrigerating and packing plant engineers, who is on a business mission to Russia, is seeing much of that country in the course of his work. Another card from him recently received by THE NATIONAL PROVISIONER says that he returned recently from a trip through Siberia, and that he expects soon to visit the Black and Caspian Seas districts.

BUNNELL HEADS TRADE BOARD.

John A. Bunnell, president of Hatley Bros. Co., Chicago packers, was elected president of the Chicago Board of Trade this week. Charles V. Essroger became first vice president and Peter B. Carey was elected second vice president. Directors elected were as follows: Lowell S. Holt, Parker M. Paine, Robert P. Boylan, William E. Hudson and Emile J. Garneau. The committee of appeals of the board consists of Edwin J. Kuh, jr., John H. Wheeler, Richard Gambrell, jr., David H. Annan and John J. Coffman. Members chosen for the committee on arbitration are Morris R. Glaser, Lewis M. DeCosta, M. E. Latimer, Alex. W. Kay and Guy E. Warren.

J. C. Wood of J. C. Wood & Co., provision brokers, was elected to the nominating committee on the regular ticket.

MEAT FOR PORTO RICANS.

A carload of cured pork meats was contributed by Thomas E. Wilson, president of Wilson & Co., Louis F. Swift, president of Swift & Company, and F. Edson White, president of Armour and Company, on the appeal of Governor Theodore Roosevelt of Porto Rico for food, particularly meat and milk, for undernourished and starving Porto Ricans. The meat was shipped from Chicago the first week in January, the Baltimore & Ohio R. R. and the Baltimore Insular Line steamship company transporting the product free of charge. The Carnation Milk Products Co. of Oconomowoc, Wis., contributed a carload of condensed milk for the same purpose, which was shipped the latter part of December.

CAR COMPANY HEAD PASSES.

Henry H. Brigham, president of the North American Car Corporation, died suddenly in New York January 4. Mr. Brigham founded the car company in 1907. In his earlier years he was connected with the transportation department of Armour and Company. The North American Car Company under Mr. Brigham's direction became one of the largest concerns of its kind in the country, owning thousands of cars for the transport of livestock and poultry, as well as an extensive refrigerator car service.

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

PROPOSE ICING RULE CHANGE.

A change in the present icing tariffs will be considered January 13, 1930, at a meeting of the National Perishable Freight Committee at its office in the Union Station Building, Chicago. The proposed new rule provides for a charge to be made for ice remaining in bunkers or tanks at the time the car is utilized for loading under certain conditions as outlined in the full text of the proposal, which reads:

"Substitute the following for proposal shown in original docket advice: Add the following to Rule 35 of Perishable Protective Tariff No. 4: 'When a shipper, without first filing an order as provided by this rule, utilizes a car for loading a shipment covering which the shipper assumes expense of ice on basis of the charges published in Section 4 hereof (or as amended) and bunkers or tanks of car contain ice, a charge, as published in that section, will be assessed covering all of the ice in bunkers or tanks of car at the time it is utilized for loading, (except ice which is considered abandoned, as provided for in Rule 440). In addition thereto, a charge will be made for all additional ice supplied by carriers on instructions from shipper, owner or consignee for icing such car.'

"Amend Rule 440 by including cross reference to Rule 35."

CINCINNATI PACKERS ELECT.

At its annual meeting on January 7 the Cincinnati Meat Packers' Association elected the following officers for the following year: President, Charles Hauck, Ideal Packing Co.; vice president, Henry Moellering, Lohrey Packing Co.; secretary and treasurer, C. W. Riley, jr., who is the mainspring and inspiration of activities of this association, which is the oldest of its kind in the country. Retiring president Jos. P. Kiefer of the Jacob Vogel Packing Co. was presented with a diamond scarf pin as a testimonial of appreciation from the members for his work as head of the organization.

TRADE EXCHANGE HEAD DIES.

A. B. Clemmer, secretary of the Philadelphia Commercial Exchange for the past fifteen years, passed away at his home in Philadelphia on January 5. Mr. Clemmer was a market authority and had the respect and confidence of the traders on the Philadelphia exchange, whom he so faithfully served for so many years.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
Jan. 9, 1930.

Regular Hams.		S. P. Boiling Hams.	
	Green.		H. Run.
8-10	19 1/2	10-14	20
10-12	19	14-16	19 1/2
12-14	18 1/2	16-18	19
14-16	18 1/2	18-20	18 1/2
16-18	18 1/2	20-22	17 1/2
18-20	18 1/2		
10-16 range	18 1/2	Skinned Hams.	
10-22 range	18 1/2		Green.
		10-14	20
		14-16	19 1/2
		16-18	19
		18-20	18 1/2
		20-22	17 1/2
		22-24	15 1/2
		24-26	15
		26-30	14 1/2
		30-35	14 1/2
Picnics.			
	Green.		
4-6	12 1/2		
6-8	12 1/2		
8-10	12		
10-12	12		
12-14	12		
Bellies.*			
	Green.		
6-8	17 1/2		
8-10	17 1/2		
10-12	17		
12-14	16		
14-16	15		
16-18	14 1/2		
* Square Cut and Seedless.			
D. S. Bellies.			
	Clear.		
14-16	13		
16-18	12 1/2		
18-20	12 1/2		
20-25	12		
25-30	11 1/2		
30-35	11 1/2		
35-40	11 1/2		
40-50	11 1/2		
D. S. Fat Backs.			
8-10	8		
10-12	9 1/4		
12-14	10		
14-16	11		
16-18	11		
18-20	11 1/2		
20-25	11 1/2		
D. S. Rough Ribs.			
45-50			
55-60			
65-70			
75-80			
Other D. S. Meats.			
Extra short clears	35-45	12	
Extra short ribs	35-45	12	
Regular plates	6-8	8	
Clear plates	4-6	8	
Jowl butts		7 1/2	

FUTURE PRICES.

SATURDAY, JANUARY 4, 1930.

LARD—		Open.	High.	Low.	Close.
Jan.	10.00	10.00	9.95	9.95b	
Mar.	10.20	10.20	10.17 1/2	10.17 1/2b	
May	10.45	10.45	10.40	10.40b	
July			10.50b@10.62 1/2ax		
CLEAR BELLIES—					
Jan.				11.45ax	
May	12.17 1/2	12.17 1/2	12.05	12.05ax	

MONDAY, JANUARY 6, 1930.

LARD—		Open.	High.	Low.	Close.
Jan.	9.92 1/2	9.95	9.92 1/2	9.95b	
Mar.	10.15	10.17 1/2	10.15	10.17 1/2b	
May	10.37 1/2	10.40	10.37 1/2	10.40	
CLEAR BELLIES—					
Jan.				11.45ax	
May	12.00			12.00b	

TUESDAY, JANUARY 7, 1930.

LARD—		Open.	High.	Low.	Close.
Jan.	9.95	10.00	9.87 1/2	10.00	
Mar.	10.10	10.20	10.10	10.20ax	
May	10.40	10.40	10.30	10.40	
CLEAR BELLIES—					
Jan.				11.45a	
May	12.00	12.00	11.97 1/2	12.00	

WEDNESDAY, JANUARY 8, 1930.

LARD—		Open.	High.	Low.	Close.
Jan.	10.07 1/2	10.30	10.07 1/2	10.30	
Mar.	10.22 1/2	10.50	10.22 1/2	10.50	
May	10.50	10.70	10.50	10.70	
CLEAR BELLIES—					
Jan.				11.65b	
May	12.10	12.30	12.10	12.30	

THURSDAY, JANUARY 9, 1930.

LARD—		Open.	High.	Low.	Close.
Jan.	10.35	10.40	10.35	10.37 1/2	
Mar.	10.57 1/2	10.57 1/2	10.52 1/2	10.55	
May	10.77 1/2	10.77 1/2	10.72 1/2	10.75	
July			10.87 1/2b@10.95ax		
CLEAR BELLIES—					
Jan.	11.75			11.75	
May	12.35	12.35	12.32 1/2	12.32 1/2b	

FRIDAY, JANUARY 10, 1930.

LARD—		Open.	High.	Low.	Close.
Jan.	10.35	10.35	10.25	10.25	
Mar.	10.52 1/2	10.52 1/2	10.35	10.35	
May	10.72 1/2	10.72 1/2	10.55	10.55-57 1/2	
July				10.90ax	
CLEAR BELLIES—					
Jan.				11.87 1/2b	
May	12.30	12.32 1/2	12.30	12.30b	
July					

NEW ZEALAND PORK SUBSIDY.

The New Zealand government has discontinued the subsidy on pork exports, according to a report of the U. S. Department of Commerce. The subsidy has had its effect in developing the hog industry in New Zealand, and now that this is on a satisfactory basis, the subsidy is no longer required. Exports for the year show a considerable increase over 1928. The total sum paid out in the form of subsidies has been approximately £54,680 (\$265,745).

ENGLISH MEAT GRADING ACT.

The British government is reported to be experiencing but partial success in the application of the legislative measure for the grading and marking of meat to protect home grown meat products, according to the U. S. Department of Commerce.

The Minister of Agriculture has announced that he intends to resort to the use of "sandwich men" to parade before shops which have failed to co-operate, the thought being apparently

CHICAGO RETAIL MEATS

Beef.

Week ended Jan. 9, 1930.		Cor. wk. 1929.	
No.	No.	No.	No.
1.	2.	1.	2.
Rib roast, hvy end...	35	30	16
Rib roast, lt end...	45	35	20
Chuck roast	32	27	21
Steaks, round	50	40	25
Steaks, sirloin 1st cut	45	40	25
Steaks, porterhouse	60	45	25
Steaks, flank	28	25	18
Beef stew, chuck	27	22	15
Corned briskets, boneless	32	28	18
Corned plates	20	18	10
Corned rumps, bmk.	25	22	18

Lamb.

Good.		Com.	
Good.		Com.	
Hindquarters	34	30	40
Legs	35	30	42
Stews	15	18	22
Chops, shoulder	25	20	25
Chops, rib and loin	50	25	60

Mutton.

Legs	26	24	24
Stew	14	10	10
Shoulders	16	14	14
Chops, rib and loin	35	35	35

Pork.

Loins, 8@10 av.	24	22	24
Loins, 10@12 av.	24	22	24
Loins, 12@14 av.	24	21	22
Loins, 14 and over	22	18	21
Chops	22	22	25
Shoulders	18	20	20
Butts	22	22	20
Spareribs	16	17	16
Hocks	12	12	12
Leaf lard, raw	14	14	14

Veal.

Hindquarters	35	30	35
Forequarters	24	22	24
Legs	35	30	35
Breasts	16	16	22
Shoulders	20	18	22
Cutlets	20	20	20
Rib and loin chops	40	40	40

Butchers' Offal.

Suet	4	4	5 1/2
Shop fat	2 1/2	3	3
Bone, per 100 lbs.	50	50	50
Calf skins	18	22	22
Kips	16	21	21
Deacons	12	12	12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, i. c. l. Chicago	0%	
Salt, 25 bbl. lots, f.o.b. N. Y.		5%
Db. refined granulated	5%	
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8 1/2	
Db. rfd. gran. nitrate of soda	3%	3 1/2
Less than 25 bbl. lots 1/4c more.		
Boric acid, carloads, p.w.d., bbls.	8%	8 1/2
Crystals to powdered, in bbls., in 5 ton lots or more	0 1/4	0 1/4
In bbls. in less than 5-ton lots	8 1/2	9
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or pow., bbls.	5	4 1/2
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk		\$6.00
Medium, carlots, per ton, f.o.b. Chicago, bulk		\$6.10
Rock, carlots, per ton, f.o.b. Chicago		\$6.00
Sugar—		
Raw sugar, 90 basis, f.o.b. New Orleans		@3.85
Second sugar, 90 basis		None
Syrup testing 63 and 65 combined sucrose and invert, New York		@3.38
Standard gran. f.o.b. refiners (2%)		@5.20
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%		@4.70
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		@4.00

to create an aroused public opinion in favor of government marking and grading. The difficulty appears to lie in the sale by retailers of imported meat as home grown meat, and their natural unwillingness, for this reason, to comply with the new measure because of the adverse effect it would have on their profits.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MEATS

Cor. wk. 1929.

No. No.

1. 2. 3.

35 30 16

45 35 20

54 30 21

55 30 25

60 45 22

75 45 29

28 25 18

27 22 17

25 24 18

20 15 10

25 22 18

Good. Com.

40 34

42 30

22 15

25 20

60 25

34 ..

10 ..

14 ..

35 ..

22 @24

22 @24

21 @22

18 @21

@21

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@16

@12

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30 @35

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WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Jan. 8, 1930.	Cor. week, 1929.
Prime native steers	25 @26	25 @26 1/2
Good native steers	23 1/2 @24 1/2	23 @25
Medium steers	22 @23	20 @23
Heifers, good	19 @23	19 1/2 @24 1/2
Cows	14 @17	14 @18
Hind quarters, choice	30 @31	28 @31
Fore quarters, choice	20 @21	21 @23

Beef Cuts.

	Week ended Jan. 8, 1930.	Cor. week, 1929.
Steer loins, No. 1.	@41	@44
Steer loins, No. 2.	@37	@41
Cow short loins, No. 1.	@40	@41
Steer short loins, No. 2.	@41	@51
Steer loin ends (hips)	@33	@32
Steer loin ends, No. 2.	@33	@32
Cow loins	@25	@26
Cow short loins, No. 2.	@28	@23
Cow loin ends (hips)	@21	@20 1/2
Steer ribs, No. 1.	@27	@32
Steer ribs, No. 2.	@26	@29
Cow ribs, No. 2.	@19	@22
Cow ribs, No. 3.	@15	@15
Steer rounds, No. 1.	@19 1/2	@20
Steer chucks, No. 1.	@19 1/2	@19
Steer chucks, No. 2.	@19	@17 1/2
Cow rounds	@16 1/2	@17 1/2
Cow chucks	@14 1/2	@16 1/2
Steer plates	@14 1/2	@13
Medium plates	@12 1/2	@13
Briskets, No. 1.	@19	@25
Steer navel ends	@11 1/2	@13 1/2
Cow navel ends	@11 1/2	@13 1/2
Fore shanks	@13	@10
Hind shanks	@10	@10
Strip loins, No. 1, boneless	@60	@60
Strip loins, No. 2.	@50	@55
Sirloin butts, No. 1.	@49	@56
Sirloin butts, No. 2.	@48	@56
Beef tenderloins, No. 1.	@75	@70
Beef tenderloins, No. 2.	@70	@65
Rump butts	25 @30	20 @30
Flank steaks	@27	@30
Shoulder clods	19 @27	17 @18
Hanging tenderloins	@20	@18

Beef Products.

Brains (per lb.)	@12	13 @14
Hearts	@12	@9
Tongues, 4 @35	@35	@36
Sweetbreads	@36	@44
Ox-tails, per lb.	@17	@15
Fresh tripe, plain	7 @8	7 @8
Fresh tripe, H. C.	@10	@10
Livers	17 @22	19 @24
Kidneys, per lb.	@14	@15

Veal.

Choice carcass	22 @23	25 @26
Good carcass	15 @21	18 @24
Good carcasses	25 @30	25 @30
Good backs	15 @18	18 @20
Medium backs	12 @13	12 @14

Veal Products.

Brains, each	12 @14	14 @15
Sweetbreads	@80	@80
Calf livers	@60	@57

Lamb.

Choice lambs	@27	@30
Medium lambs	@25	@28
Choice saddles	@34	@35
Medium saddles	@32	@33
Choice fores	@25	@25
Medium fores	@20	@21
Lamb fries, per lb.	@33	@21
Lamb tongues, per lb.	@16	@16
Lamb kidneys, per lb.	@30	@30

Mutton.

Heavy sheep	@10	@15
Light sheep	@13	@18
Heavy saddles	@13	@18
Light saddles	@16	@20
Heavy fores	@9	@12
Light fores	@11	@16
Mutton legs	@20	@21
Mutton loins	@12	@15
Mutton stew	@8	@12
Sheep tongues, per lb.	@16	@15
Sheep heads, each	@12	@10

Fresh Pork, Etc.

Pork loins, 8 @10 lbs. avg.	@22 1/2	@17 1/2
Picnic shoulders	@12 1/2	@13
Skinned shoulders	@14 1/2	@13
Tenderloins	@42	@45
Spare ribs	@12	@12
Back fat	@13	@14
Boston butts	@18 1/2	@16
Hocks	@13	@12
Tails	@13	@12
Neck bones	@14	@14
Slip bones	@14	@14
Blade bones	@14	@14
Pigs' feet	@7	@6
Kidneys, per lb.	@11	@11
Livers	@8	@8
Brains	@14	@14
Ears	@7	@6
Snouts	@7	@7
Heads	@10	@9

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	@26	@26
Country style sausage, fresh in bulk	10 @22	10 @22
Country style sausage, fresh in bulk	17 @20	17 @20
Country style sausage, smoked	21 @25	21 @25
Frankfurts in sheep casings	@22	@22
Frankfurts in hog casings	@21	@21
Bologna in beef bungs, choice	18 1/2 @22	18 1/2 @22
Bologna in cloth, paraffine, choice	@15	@15
Bologna in beef middles, choice	@18	@18
Liver sausage in hog bungs	@18	@18
Smoked liver sausage in hog bungs	@24	@24
Liver sausage in beef rounds	@13	@13
Head cheese	@17	@17
New England luncheon specialty	@27	@27
Mixed luncheon specialty	@20	@20
Tongue sausage	@23	@23
Blood sausage	@17	@17
Polish sausage	@20	@20
Souse	@16	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@46	@46 1/2
Thuringer Cervelat	@24 1/2	@24 1/2
Farmer	@30	@30
Holsteiner	@28	@28
B. O. Salami, choice	@46	@46
Milano Salami, choice, in hog bungs	@45	@45
B. C. Salami, new condition	@26	@26
Prisner, choice, in hog middles	@40	@40
Genoa style Salami	@51	@51
Pepperoni	@39	@39
Mortadella, new condition	@24	@24
Capicola	@51	@51
Italian style hams	@13	@13
Virginia hams	@56	@56

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$6.75	
Large tins, 1 to crate	7.75	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	8.00	
Large tins, 1 to crate	9.00	
Frankfurt style sausage in hog casings—		
Small tins, 2 to crate	7.50	
Large tins, 1 to crate	8.50	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	7.00	
Large tins, 1 to crate	8.00	

SAUSAGE MATERIALS.

Regular pork trimmings	12 @12 1/2	12 @12 1/2
Special lean pork trimmings	@10	@10
Extra lean pork trimmings	17 1/2 @18	17 1/2 @18
Neck bone trimmings	13 1/2 @14	13 1/2 @14
Pork cheek meat	@11	@11
Pork hearts	@10	@10
Native boneless bull meat (heavy)	18 1/2 @18 1/2	18 1/2 @18 1/2
Boneless chucks	@15 1/2	@15 1/2
Shank meat	@14	@14
Beef trimmings	13 @13 1/2	13 @13 1/2
Beef hearts	@8	@8
Beef checks (trimmed)	10 1/2 @10 1/2	10 1/2 @10 1/2
Dressed carcasses, 350 lbs. and up	@11 1/2	@11 1/2
Dressed cutter cows, 400 lbs. and up	@12 1/2	@12 1/2
Dr. bologna bulls, 600 lbs. up	@15	@15
Beef tripe	5 1/2 @6	5 1/2 @6
Cured pork tongues (canner trim)	15 1/2 @15 1/2	15 1/2 @15 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:		
Domestic round, 180 pack	30 @35	30 @35
Domestic round, 140 pack	40 @45	40 @45
Wide export rounds	45 @55	45 @55
Medium export rounds	38 @43	38 @43
Narrow export rounds	50 @50	50 @50
No. 1 weasands	@19	@19
No. 2 weasands	@10	@10
No. 1 bungs	30 @32	30 @32
No. 2 bungs	@25	@25
Regular middles	1.00 @1.05	1.00 @1.05
Selected wide middles	@2.55	@2.55

Dried bladders:		
12/15	@2.00	@2.00
10/12	@1.65	@1.65
8/10	@1.25	@1.25
6/8	@.85	@.85
Hog casings:		
Narrow, per 100 yds.	@2.75	@2.75
Narrow, special, per 100 yds.	@2.25	@2.25
Medium, regular, per 100 yds.	@1.25	@1.25
Wide, per 100 yds.	@1.00	@1.00
Extra wide, per 100 yds.	@1.00	@1.00
Export bungs	33 @34	33 @34
Large prime bungs	22 @28	22 @28
Medium prime bungs	10 @11	10 @11
Small prime bungs	6 @7	6 @7
Middles	20 @20	20 @20
Stomachs	8 @10	8 @10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$15.00	
Honeycomb tripe, 200-lb. bbl.	20.00	
Pocket honeycomb tripe, 200-lb. bbl.	21.00	
Pork feet, 200-lb. bbl.	15.50	
Pork tongues, 200-lb. bbl.	79.00	
Small prime bungs, long cut, 200-lb. bbl.	58.00	
Middles	71.00	
Lamb tongues, short cut, 200-lb. bbl.	71.00	

BARRELED PORK AND BEEF.

Mess pork, regular	\$24.00	
Family back pork, 24 to 34 pieces	@32.00	@32.00
Family back pork, 35 to 45 pieces	@32.00	@32.00
Clear back pork, 40 to 50 pieces	@25.00	@25.00
Clear plate pork, 25 to 35 pieces	@20.00	@20.00
Brisket pork	@23.00	@23.00
Bean pork	@19.50	@19.50
Plate beef	@29.00	@29.00
Extra plate beef, 200 lb. bbls.	@30.00	@30.00

COOPERAGE.

Ash pork barrels, black iron hoops	1.57 1/2 @1.60	
Oak pork barrels, black iron hoops	1.05 @1.07 1/2	
Ash pork barrels, galv. iron hoops	1.77 1/2 @1.80	
White oak ham tierces	8.12 1/2 @8.12 1/2	
Red oak lard tierces	2.37 1/2 @2.40	
White oak lard tierces	2.57 1/2 @2.60	

OLEOMARGARINE.

Highest grade natural color animal fat		
margarine in 1-lb. cartons, rolls or		
prints, f.o.b. Chicago	@25	@25
White animal fat margarines in 1-lb.		
cartons, rolls or prints, f.o.b. Chicago	@19 1/2	@19 1/2
Nut, 1-lb. cartons, f.o.b. Chicago	@17	@17
(30 and 60-lb. solid packed tubs, 1c		
per lb. less)	2.57 1/2 @2.60	
Pastry, 60-lb. tubs, f.o.b. Chicago	@15	@15

DRY SALT MEATS.

Extra short clears	@10 1/2	@10 1/2
Extra short ribs	@10 1/2	@10 1/2
Standard reg. hams, 14 @16 lbs.	@28	@28
Clear bellies, 18 @20 lbs.	@12 1/2	@12 1/2
Clear bellies, 14 @16 lbs.	@12 1/2	@12 1/2
Rib bellies, 20 @25 lbs.	@12 1/2	@12 1/2
Rib bellies, 25 @30 lbs.	@12 1/2	@12 1/2
Fat backs, 10 @12 lbs.	@8	@8
Fat backs, 14 @16 lbs.	@10 1/2	@10 1/2
Regular plates	@8 1/2	@8 1/2
Butts	@7 1/2	@7 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @16 lbs.	@25	@25
Fancy skd. hams, 14 @16 lbs.	@27	@27
Standard reg. hams, 14 @16 lbs.	@28	@28
Picnic, 4 @5 lbs.	@19	@19
Fancy bacon, 6 @8 lbs.	@30 1/2	@30

Retail Section

Cutting More Money Out of Beef

VII—The Chuck

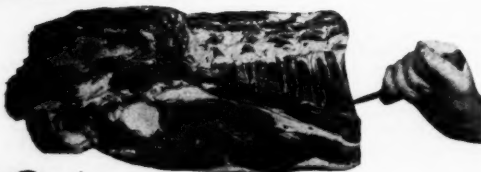
The chuck is the largest wholesale cut of the forequarter, and therefore considerable attention should be given to its best utilization in an effort to cut more money out of this quarter of the beef carcass. The back contains the rib and chuck. In previous issues of THE NATIONAL

Cutting Up the Chuck



FIRST—Place chuck on block with outside down. Cut meat loose from inside of chine as far as ribs extend into chuck, leaving meat attached to chuck at the neck.

SECOND—Cut rib fingers loose from both sides of ribs from vertebrae to end of ribs.



THIRD—Unjoint neck vertebrae beginning at first vertebra, and continue to unjoint vertebrae until the first rib is reached. Then turn chuck around and begin unjointing vertebrae from the rib side.

FOURTH—Remove vertebrae beginning at first rib and working toward rib side of chuck, and continue until the last rib vertebra is removed. Then remove the neck bones beginning at the sixth vertebra and continue until all have been removed.



FIFTH—Finally, remove the back strap.

PROVISIONER the preparation of the seventh rib roll and the boneless prime rib have been described. After the removal of the rib portion of the back the largest part remains, which is the chuck.

In the chuck lie many possibilities which it is believed have heretofore been overlooked for preparing small steaks and attractive convenient-sized pot roasts.

In getting the chuck ready for making such cuts the first thing to do is to remove the vertebrae. This is a job some meat men do not like, and one which is not always done with the greatest ease and best results. Properly done, there is no difficulty with bone slivers and other small pieces so common in certain cuts from the chuck, when the vertebrae has not been removed before preparing them.

The following is believed to be the correct and only practical method of removing the vertebrae from the chuck:

Place the chuck on the block with the outside down. Then cut the meat loose from the inside of the chine as far as the ribs extend into the chuck, leaving the meat attached to the chuck at the neck. Then cut the rib fingers loose from both sides of the ribs from the vertebrae to the end of the ribs.

Next unjoint the neck vertebrae beginning at the first vertebrae and continue to unjoint the vertebrae until the first rib is reached. Then turn the chuck around and begin unjointing the vertebrae from the rib side. Remove the vertebrae beginning at the first rib and working toward the rib side of the chuck, and continue until the last rib vertebra is removed.

Beginning at the sixth vertebrae, remove the neck vertebrae and continue until all have been removed. Then remove the back strap.

The chuck is now ready for the preparation of the different cuts which will be described in following issues.

This is the seventh of a series of articles on "Cutting More Money Out of Beef" by methods developed and demonstrated by the National Live Stock and Meat Board as a part of its educational campaign to increase meat consumption.

The first of these articles appeared in THE NATIONAL PROVISIONER of November 30, 1929; the second December 7; the third December 14; the fourth December 21; the fifth December 28; and the sixth January 4, 1930.

The next article in the series will describe and illustrate the making of a roll from the neck end of the chuck, from which popular sized pot roasts may be cut.

How are retail cutting tests made? Ask THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

NEW WAYS TO COOK PORK.

Because pork is so frequently present on the housewife's table is an excellent reason why she should know all the various ways to prepare it in order that the "ultimate consumer" may derive the greatest food value and the greatest enjoyment from it.

Although even so choice a viand as quail could not be consumed at the rate of one a day for 30 days—not even in a Marathon for testing the human capacity for food consumption—it is safe to say that there are ultra fastidious persons who would enjoy a rather steady diet of pork if the cuts were prepared and served in the variety of styles known to those whose business it is to devise ways to tickle the hungry man's palate.

Among those whose business it is to find new ways to gratify the hungry man's appetite, none are more reliable guides to follow than Lucy M. Alexander and Fanny Walker Yeatman, of the U. S. Bureau of Home Economics. In a pamphlet recently issued by the Department of Agriculture these two experts, writing jointly, give a number of valuable hints to the consumer on the preparation of fresh pork.

Any retailer would profit by utilizing some of their suggestions, several of which are to be found in the recipes that follow. Pork represents about 50 per cent of the meat eaten in the United States, and the dealer who knows of new and attractive ways to prepare this staple commodity, and tells his customers about them, will be the one who will draw the bulk of the pork trade of his community.

A variant of the old regulation pork chop which would be welcome in many homes where this cut is a favorite is the panned pork chop. As pork chops shrink in the cooking, the cuts should be from three-fourths to an inch in thickness. The meat should first be wiped with a damp cloth and then sprinkled with salt and pepper and dusted with flour.

The chops should be cooked in a heavy skillet, with the fat edge down. After the meat has been browned lightly on both sides, the excess fat should be poured off, the skillet covered closely and the chops be allowed to cook at a moderate heat until tender. Turning them over from time to time while cooking insures uniformity and juiciness.

There are few more satisfying meat dishes than roast loin of pork. The bones of the pork loin should be broken at the shop, so that the meat may be carved in slices between the ribs. Before cooking the meat is wiped with a damp cloth, sprinkled with salt and pepper and rubbed with flour. The loin is then laid, fat side up, on a rack in an open roasting pan and seared for 30 minutes at 480 degs. F.

The temperature is then reduced rapidly to 300 degs. and the meat further cooked until tender. At the indicated temperature a 4-lb. loin should require between 2 and 2½ hours to cook. The roast can be served with candied sweet potatoes or glazed apple rings; or it may be chilled and served in thin slices with an attractive garnish.

In many of the up-to-date cafeterias a popular breakfast dish is sliced bacon and fried pineapple. An equally good combination is fried pineapple and sausage, the fruit supplying the complementary element needed for a balanced ration. The sausage is molded into flat cakes of an inch and a half thickness and cooked in a heavy open skillet until brown and crisp on both sides.

The cakes are then drained on absorbent paper and placed in the warming oven. Slices of canned pineapple (or fresh, if it is in season) are browned in the sausage fat and placed on the sausage when served. Link sausage may be served in the same way.

Among the numerous pork dishes that appeal to the eye as well as stimulate the appetite are breaded pork fillets. The fillets are cooked in a mixture prepared with one egg and a tablespoon

of water, and are more delicately flavored than when cooked in the ordinary manner.

To prepare, cut two pork tenderloin strips crosswise to make six fillets. Flatten each piece to a thickness of about an inch and a half. Dip each fillet in the egg mixture and then in dry, sifted bread crumbs which have been seasoned with salt and pepper. Let the fillets stand for 30 minutes to dry, then brown them lightly in 2 tablespoonfuls of fat, in a heavy skillet. Drain off the excess fat, cover the skillet and cook at a moderate heat for 20 minutes. A garnish of cress or sliced lemon adds to the attractiveness of the dish.

TOLEDO RETAILERS INSTALL.

The Toledo Retail Meat Dealers Association installed its new officers on Wednesday evening, Jan. 8. The officers are Gottlieb Scharfy, president; Christ E. Rieker, first vice president; Chas. W. Hesse, second vice president; August Weinandy, secretary; P. J. Weiss, treasurer; Frank Reber, master-at-arms; Jacob J. Schmidt, inner guard; Walter Miekicki, outer guard; trustees: Ernie Leirer, John Mlynarczyk and Chas. W. Hesse.

It was voted to have a banquet and the following committee was appointed to take charge: Bernard Katz, Fred Leydort, Gus Williamson and Fred Boysen. President Scharfy, Chas. W. Hesse and secretary Weinandy were appointed a committee to see about new quarters for the secretary and meeting place.

NEWS OF THE RETAILERS.

Slater Bros., Lewistown, Mont., have opened a new self-service grocery, with a meat market in connection, at Third ave. and Main st.

Erwin Hassenburg has engaged in the meat and grocery business in the Erkfits Bldg., Rogers, Mich.

George McLean, Lansing, Mich., has sold his meat and grocery business, at 943 East Mt. Hope ave., to Alfred B. Kloog.

Mrs. H. Little has opened a grocery and meat market at 275 N. Winans st., Benton Harbor, Mich.

Harvey & Melvin Clute, Boyne City, Mich., have purchased the Central Meat Market from J. H. Lewis.

T. Myers, Big Rapids, Mich., has been succeeded in the meat and grocery business by B. Rau.

Bryan C. Stangle, Tacoma, Wash., has sold his four meat markets to the Pig & Steer Markets, Inc.

Olive Yotter, Toppenish, Wash., has purchased the fixtures of the Redlinger & Hale City Markets, Inc.

The West Dependable Stores have purchased the meat and grocery business of Redlinger & Hale City Markets, Inc., at Sunnyside, Wash., and at Wapato, Wash.

The meat shop of Charles Blyder, 1905 East Sixth st., Superior, Wis., has been damaged by fire.

C. Amend & Son, 301 Walnut st., Des Moines, Ia., have begun erection of \$10,000 meat market.



MACHINE DISPENSES RED HOTS.

A new automatic machine for dispensing red hots or pieces of fried chicken, baked potato, vegetable, knife, fork and napkin has been invented by Mrs. Alice N. Parran, Baltimore, Md. To operate it one has only to insert the proper coins and press a lever. The device is built on the thermos bottle principle, and will keep food hot for 72 hours.

New York Section

NEW YORK NEWS NOTES.

Fred Pond, foreign department, Armour and Company, New York, is now on his way to spend three months in Haiti.

W. R. Whiteman, auditor of the New York territory for Swift & Company, has been confined to his home for several days due to a throat infection.

J. Emerson Decker, of Jacob E. Decker & Sons Company, Mason City, Ia., is spending some time in New York getting acquainted with the Gobel business in the East.

B. J. Dolan, canned foods department, and A. C. Henderson, pharmaceutical department, both of Armour and Company, Chicago, spent several days in New York during the past week.

A. E. Woolsey, produce department,

Swift & Company, New York, is visiting Chicago for a few days while J. P. Spang, branch house department, Chicago, is spending some time in the East.

Louis Meyer, vice president and treasurer of Stahl-Meyer, Inc., will accompany Ramon Suarez, foreign representative of the company, to Havana on January 22 for the purpose of looking over Stahl-Meyer interests in Cuba.

The New Year brought promotion awards to employees at the Ferris branch of Stahl-Meyer, Inc. among whom were Nicholas Grotto, in charge of smoke houses; Robert Yeager, in charge of curing; Mark Roward, receiving department, and Henry Ferrer, domestic order department.

The entertainment committee in charge of the annual ball of Adolf Gobel, Inc., which is to be held at Mad-

ison Square Garden on February 15, are making arrangements to have the dance music of that evening broadcast over the radio. A well-known radio set and a small town sedan will be the chief prizes of the evening.

Meat, poultry and game seized and destroyed in the city of New York during the week ending January 4th, 1930, is reported as follows by the New York City Health Department: Meat—Brooklyn, 300 lbs.; Manhattan, 269 lbs.; Bronx, 179 lbs.; total, 748 lbs. Poultry and Game—Manhattan, 410 lbs.; Queens, 28 lbs.; total, 438 lbs.

T. C. Sullivan, manager Swift & Company, Williamsburg market, passed away on Saturday, January 4, at St. Catherine's Hospital, Brooklyn, where he had been taken that morning after a sudden attack of illness while at the market. Mr. Sullivan had been with the company for over 35 years and was highly regarded by the trade.

At a recent meeting of the board of directors of the Employees Benefit Association of Adolf Gobel, Inc., Brooklyn division, it was unanimously agreed to present Anton F. Rabot, who has been president of the association for the past five years, with a purse of \$100 in gold as an expression of appreciation for his great interest in behalf of the men he has represented.

Mack Trucks, Inc., have opened a midtown show room in the Grand Central zone, Lexington Avenue and 44th Street, New York, where they are showing a complete line of trucks. The Mack B G and B L are the latest additions to the Mack line of modern motor trucks, and the exhibition includes the most complete line of motor transportation vehicles ever offered by one manufacturer—buses, fire apparatus, locomotives and many practical body designs, trailers and maintenance tools.

President Thomas E. Wilson of Wilson & Co., Chicago, spent a few days in New York during the past week. Other Chicago visitors to the New York plant of Wilson & Co. were W. S. Nicholson, provision department; C. S. Briggs, produce department; Carl Fowler, branch house department; W. P. Dudley, general hotel department; R. B. Kelley, curled hair department; E. Kissling, lard and compound department; C. R. Hood, small stock and beef departments, and E. A. Ellendt, canned foods department. A. T. Budgell, wool department, Boston, also spent a few days in New York.

Dr. Herbert H. Dow, president of the Dow Chemical Company, Midland, Michigan, was the winner this year of the Perkin Medal, one of the highest awards in chemistry in the United States. The award was made because of Dr. Dow's development of improvements in the production of chlorine, bromine, magnesium and other chemical materials. The Perkin Medal has been annually awarded since 1906. Presentation of the medal took place on Friday, January 10th in Rumford Hall of the Chemists' Club, 52 East 41st Street, New York City, at which time the recipient read a paper on "The Economic Trend in the Chemical Industry."

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Jan. 9, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$21.50@23.00	\$20.50@21.50	\$21.50@24.00	\$ 20.00@21.00
Good	19.50@21.50	19.50@20.50	20.00@22.00	
STEERS (550-700 lbs.):			21.50@24.00	
Choice	22.00@24.50			
Good	20.00@22.00		20.00@22.00	20.00@22.00
STEERS (500 lbs. up):				
Medium	17.00@20.00	18.00@19.50	19.00@21.00	18.00@19.00
Common	16.00@17.00	17.00@18.00	17.50@19.00	
STEERS (1):				
Yearling (800-550 lbs.):			22.50@25.00	
Choice	23.00@25.00			
Good	21.00@23.00		21.00@22.50	
Medium	19.00@21.00			
COWS:				
Good	15.50@17.00	16.00@16.50	16.00@17.50	16.00@17.00
Medium	14.50@15.50	15.00@16.00	15.00@16.50	15.00@16.00
Common	13.00@14.50	14.50@15.00	14.00@15.50	14.00@15.00
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	23.00@25.00	25.00@26.00	26.00@28.00	25.00@26.00
Good	21.00@23.00	22.00@25.00	24.00@26.00	23.00@25.00
Medium	17.00@21.00	20.00@22.00	21.00@24.00	20.00@23.00
Common	15.00@17.00	18.00@20.00	18.00@21.00	16.00@19.00
CALF (2) (3):				
Good	16.00@18.00	18.00@19.00	18.00@19.00	
Medium	15.00@16.00	17.00@18.00	17.00@18.00	
Common	14.00@15.00	16.00@17.00	16.00@17.00	
Fresh Lamb and Mutton:				
LAMB (88 lbs. down):				
Choice	26.00@28.00	28.00@29.00	27.00@29.00	27.50@28.00
Good	25.00@27.00	27.50@28.50	25.00@27.00	27.00@27.50
Medium	23.00@24.00	25.00@27.50	24.00@26.00	23.00@26.00
Common	20.00@23.00	23.00@25.00	23.00@24.00	
LAMB (39-45 lbs.):				
Choice	25.00@27.00	27.00@28.00	25.00@28.00	26.50@27.00
Good	24.00@26.00	26.50@27.50	24.00@26.00	26.00@26.50
Medium	22.00@24.00	24.00@26.50	23.00@25.00	23.00@26.00
Common	20.00@22.00	22.00@24.00	22.00@24.00	
LAMB (46-55 lbs.):				
Choice	22.00@24.00	24.00@26.00	23.00@25.00	23.00@25.00
Good	21.00@23.00	23.00@25.00	22.00@24.00	22.00@24.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.50@14.50	15.00@17.00	12.00@14.50	15.00@16.00
Medium	11.00@12.50	13.00@15.00	11.00@12.50	13.00@15.00
Common	10.00@11.00	12.00@13.00	9.00@11.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	21.00@23.50	22.50@23.50	21.00@23.00	21.00@22.00
10-12 lbs. av.	21.00@22.50	22.00@23.00	20.00@22.00	20.00@22.00
12-15 lbs. av.	20.00@21.50	21.00@22.00	19.00@21.00	19.00@21.00
16-22 lbs. av.	17.00@19.00	18.00@19.50	17.00@20.00	17.00@20.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lbs. av.	14.50@16.50		16.00@18.00	16.00@17.00
PICNICS:				
6-8 lbs. av.		14.00@15.00		15.00@16.00
BUTTS, Boston Style:				
4-8 lbs. av.	18.50@20.00		19.00@21.00	18.00@20.00
SPARE RIBS:				
Half Sheets	15.00@17.00			
TRIMMINGS:				
Regular	11.50@12.50			
Lean	17.00@18.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

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AMONG RETAIL MEAT DEALERS.

Entertainment by radio stars will be one of the features at the annual dinner dance of the Bronx Branch on Sunday, January 19. The committee in charge announce that all arrangements have been made for a gala event and those attending may be assured of a most enjoyable evening at Ebling's Casino. Reservations may be made through business manager Fred Hirsch.

Rather a lengthy meeting was held by the South Brooklyn Branch on Tuesday evening of this week. A number of subjects were discussed in detail. Among these was the forthcoming dinner-dance, to be held jointly by the Brooklyn, Jamaica, and South Brooklyn Branches on Sunday, February 9 in the Knights of Columbus Building, One Prospect Park, West, Brooklyn. The committee reported progress and announced that the music for the dancing would be furnished by the Al Bloch Novelty Orchestra. There will be entertainment—short enough to be interesting and not too long to be monotonous. There will be several professional numbers and a short "kiddie

review" under the direction of Jose Maggio of the Brooklyn Branch. Ticket reservations may be made through any of the above branches or John Harrison, whose phone number is Windsor 4258.

On January 10th Mrs. R. Schumacher, a member of the Ladies' Auxiliary, celebrated a birthday.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Jan. 2, 1930:

	Week ended Jan. 2.	Prev. week.	Cor. week. 1929.
Western dressed meats:			
Steers, carcasses	2,182	1,429	1,820
Cows, carcasses	929	776	1,105
Bulls, carcasses	217	234	289
Veals, carcasses	1,240	1,457	1,256
Lambs, carcasses	8,601	8,972	8,544
Mutton, carcasses	1,378	1,319	651
Pork, lbs.	546,836	564,577	611,538
Local slaughters:			
Cattle	1,275	1,247	1,380
Calves	1,928	992	1,588
Hogs	16,493	16,910	17,311
Sheep	4,033	3,490	4,309

Watch the "Wanted" page for opportunities.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Jan. 2, 1930, with comparisons:

	Week ended Jan. 2.	Prev. week.	Cor. week. 1929.
Western drad. meats:			
Steers, carcasses	7,713	4,883½	5,988
Cows, carcasses	960	869	793
Bulls, carcasses	96	161	77
Veals, carcasses	7,907	8,886	7,195
Lambs, carcasses	22,596	26,945	19,235
Mutton, carcasses	2,812	3,058	2,068
Beef cuts, lbs.	268,253	247,888	451,967
Pork cuts, lbs.	2,385,422	2,225,290	1,755,101
Local slaughters:			
Cattle	7,936	8,060	8,480
Calves	11,294	8,202	12,253
Hogs	52,199	61,351	56,962
Sheep	48,974	43,472	54,681

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Jan. 2, 1930, with comparisons:

	Week ended Jan. 2.	Prev. week.	Cor. week. 1929.
Western dressed meats:			
Steers, carcasses	2,094	1,931	1,814
Cows, carcasses	1,731	1,963	1,712
Bulls, carcasses	40	30	9
Veals, carcasses	877	879	1,150
Lambs, carcasses	17,706	13,223	10,705
Mutton, carcasses	788	708	658
Pork, lbs.	495,320	541,101	479,482



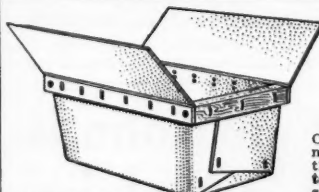
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NEW CURING VATS

**Dozier Meat Crates
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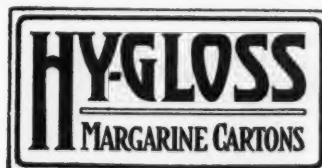
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Champions will save you money, naturally. But there is an extra advantage. Your name and sales message printed on them means advertising that costs you nothing. After it has served its purpose with the dealer he uses Champion for delivery and puts it to work with the consumer.

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National Carton Company
Joliet, Illinois

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$12.50@13.50
Steers, medium	10.25@12.50
Calves, medium, good and choice	9.00@14.25
Bulls, cutter-medium	6.00@ 9.50

LIVE CALVES.

Vealers, good to choice	\$15.50@18.00
Vealers, medium	10.50@15.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.25@14.50
Lambs, medium	11.25@13.25
Lambs, common	9.00@11.25
Ewes, medium to choice	4.50@ 6.50

LIVE HOGS.

Hogs, 160-210 lbs.	\$ 9.75
Hogs, medium	@ 9.30
Hogs, 120 lbs.	@ 9.00
Roughs	@ 8.75
Good Roughs	@ 9.00

DRESSED HOGS.

Hogs, heavy	\$ @17 1/2
Hogs, 180 lbs.	@17 1/2
Pigs, 80 lbs.	@18 1/2
Pigs, 80-140 lbs.	@18

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	.24 @26
Choice, native light	.24 1/2 @26 1/2
Native, common to fair	.22 @23 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.23 @24
Native choice yearlings, 400@600 lbs.	.24 @25
Good to choice heifers	.21 @23
Good to choice cows	.16 @18
Common to fair cows	.14 @15
Fresh bologna bulls	.16 @17

BEEF CUTS.

	Western.	City.
No. 1 ribs	.28 @30	.32 @34
No. 2 ribs	.26 @28	.28 @30
No. 3 ribs	.23 @25	.23 @27
No. 1 loins	.27 @30	.38 @40
No. 2 loins	.33 @36	.34 @36
No. 3 loins	.28 @32	.30 @33
No. 1 hinds and ribs	.27 @30	.25 @32
No. 2 hinds and ribs	.24 @26	.23 @27
No. 3 hinds and ribs	.20 @23	.20 @22
No. 1 rounds	.21 @22	.21 @22
No. 2 rounds	.19 @20	.18 @20
No. 3 rounds	.17 @18	.18 @19
No. 1 chuck	.21 @23	.22 @24
No. 2 chuck	.19 @20	.20 @21
No. 3 chuck	.18 @19	.18 @19
Bolognas	.16 @17 1/2	
Rolls, reg., 6@8 lbs. avg.	.22 @23	
Rolls, reg., 4@6 lbs. avg.	.17 @18	
Tenderloins, 4@8 lbs. avg.	.60 @70	
Tenderloins, 5@8 lbs. avg.	.80 @90	
Shoulder clods	.10 @11	

DRESSED VEAL AND CALF.

Prime veal	.28 @30
Good to choice veal	.23 @26
Med. to common veal	.15 @21
Good to choice calves	.18 @22
Med. to common calves	.14 @18

DRESSED SHEEP AND LAMBS.

Lambs, prime	.26 @27
Lambs, good	.23 @25
Sheep, good	.13 @14
Sheep, medium	.7 @10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.21 @22
Pork tenderloins, fresh	.45 @50
Pork tenderloins, frozen	.40 @42
Shoulders, city, 10@12 lbs. avg.	.16 @17
Shoulders, Western, 10@12 lbs. avg.	.16 @18
Butts, boneless, Western	.21 @22
Butts, regular, Western	.19 @21
Hams, Western, fresh, 10@12 lbs. avg.	.22 @23
Hams, city, fresh, 6@10 lbs. avg.	.25 @26
Picnic hams, Western, fresh, 6@8 lbs. avg.	.15 @16
Pork trimmings, extra lean	.20 @21
Pork trimmings, regular, 50% lean	.11 @12
Spareribs, fresh	.16 @17

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.22 @23
Hams, 10@12 lbs. avg.	.21 @22
Hams, 12@14 lbs. avg.	.20 @21
Picnics, 4@6 lbs. avg.	.15 @16
Picnics, 6@8 lbs. avg.	.15 @16
Roillettes, 6@8 lbs. avg.	.17 @18
Beef tongue, light	.30 @32
Beef tongue, heavy	.32 @34
Bacon, boneless, Western	.22 @23
Bacon, boneless, city	.20 @22
Pickled bellies, 8@10 lbs. avg.	.17 @19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, 1 c. trim'd	40c a pound
Sweetbreads, beef	70c a pound
Mutton kidneys	\$1.00 a pair
Beef kidneys	20c a pound
Livers, beef	11c a pound
Oxtails	40c a pound
Beef hanging tenders	22c a pound
Lamb fries	32c a pound
	10c a pair

BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 4
Edible suet	@ 5 1/2
Cond. suet	@ 4 1/2

GREEN CALFSKINS.

	5-9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals	.20	.20	.23	.25
Prime No. 2 veals	.18	.20	.23	.25
Buttermilk No. 1	.17	1.85	1.95	2.15
Buttermilk No. 2	.15	1.60	1.70	1.90
Branded Gruby	.9	1.05	1.10	1.30
Number 3				1.80

BUTTER.

Creamery, extra (92 score)	.37 @37 1/2
Creamery firsts (88 to 90 score)	.32 1/2 @34 1/2
Creamery, seconds (84 to 87 score)	.30 @32
Creamery, lower grades	.28 @29

EGGS.

(Mixed colors.)

Extra, dozen	49 1/2 @50
Extra firsts, doz.	47 @48
Firsts	46 @46 1/2
Checks	36 @37

LIVE POULTRY.

Fowls, colored, fancy, via express	@33
Fowls, Leghorn, via express	@29

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 85 lbs. to dozen, lb.	.32 @33
Western, 48 to 54 lbs. to dozen, lb.	.29 @30
Western, 43 to 47 lbs. to dozen, lb.	.27 @28
Western, 36 to 42 lbs. to dozen, lb.	.25 @26
Western, 30 to 35 lbs. to dozen, lb.	.23 @24

Fowls—fresh—dry pkd.—12 to box—prime to fry:

Western, 60 to 85 lbs. to dozen, lb.	.34 @34
Western, 48 to 54 lbs. to dozen, lb.	.31 @32
Western, 43 to 47 lbs. to dozen, lb.	.29 @30
Western, 36 to 42 lbs. to dozen, lb.	.27 @28
Western, 30 to 35 lbs. to dozen, lb.	.25 @26

Ducks—

Maryland, fancy, per lb.	.24 @25
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Turkeys—

Western, young toms, prime to fancy	.36 @37
Western, young hens, prime to fancy	.35 @36

Squabs—

White, ungraded, per lb.	.55 @65
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Chickens, fryers—fresh—12 to box—prime to fry:

Western, 36@42 lbs., per lb.	.26 @28
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Fowls, frozen—dry pkd.—12 to box—prime to fry:

Western, 60 to 85 lbs., per lb.	.33 @33
Western, 48 to 54 lbs., per lb.	.31 @31
Western, 43 to 47 lbs., per lb.	.29 @29

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Jan. 2, 1930:

	Dec. 27	28	30	31 Jan. 1	2
Chicago	.38 1/4	.38 1/4	.38	37 1/4	Holiday 36
N. Y.	.40	.40 1/4	.40 1/4	.39 1/2	" 38
Boston	.40 1/4	.40 1/4	.40 1/4	.40	" 39
Phila.	.41	.41 1/4	.41 1/4	.40 1/2	" 39

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	37 1/2	36 1/2	37	37	Holiday 36
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Receipts of butter by cities (tubs):

	Wk. to Jan. 2	Prev. week.	Last year.	1930.	1929.
Chicago	34,073	29,443	29,330	8,491	23,330
N. Y.	48,400	34,859	43,078	18,293	43,078
Boston	7,437	9,045	11,724	3,258	11,724
Phila.	15,126	11,583	13,760	6,883	13,760

Total 105,056 85,539 97,892 36,925 97,892

Cold storage movement (lbs.):

	In Jan. 2	Out Jan. 2	On hand Jan. 3	Same week-day last year.
Chicago	135,243	95,456	15,318,738	5,726,263
New York	25,186	135,064	9,217,383	5,325,112
Boston	24,850	108,716	5,529,134	4,529,134
Phila.		61,900	3,222,767	2,175,582
Total	185,279	399,196	33,288,032	17,754,119

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 2.10
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 2.00
Blood, dried, 15-16% per unit	@ 3.80
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.30 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	.375 & 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.14
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.00 & 10c
Tankage, unground, 9@10% ammo	.375 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.	@26.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.50

Potash.

Manure salt, 20% bulk, per ton	@12.50
Kalmit, 12.4% bulk, per ton	@ 9.10
Muriate in bags, basis 50%, per ton	@36.75
Sulphate in bags, basis 90%, per ton	@47.75

Beef.

Cracklings, 50% unground	@ .85
Cracklings, 80% unground	@ 1.00

Meat Scraps, Ground.

50%	@58.00
55%	@62.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 85.00
Black or striped hoofs, per ton	45.00@50.00
White hoofs, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@110.00
Horns, according to grade	75.00@200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Jan. 4, 1930, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,428	9,391	1,271	23,064
Central Union	2,787	1,227	240	12,227
New York	7	1,166	11,810	4,506
Total	7,222	11,484	13,330	39,767
Previous week	6,503	8,747	46,598	42,270
Two weeks ago	6,502	9,618	28,445	47,884

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Calfskins

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Office and Warehouse

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NEW YORK, N. Y.

Caledonia 0113-0114

1930.

S.
r.

@ 2.10
@ 2.00
@ 3.80

nominal

10 & 10c

5 & 50c
@ 2.14

10 & 10c
75 & 10c

@ 26.00

@ 36.50

@ 9.50

@ 12.50
@ 9.10
@ 26.75
@ 47.75

@ .95
@ 1.00

@ 55.00
@ 62.00..

RNS.

5.00@125.00

@ 85.00
5.00@ 50.00
@ 75.00

@ 110.00
5.00@200.00

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New York
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271 23,084
240 12,227
819 4,506

3,330 39,767
3,598 42,270
6,445 47,886

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